

Million Dollar Spaghetti Casserole

If there's one dish in my family that everyone can agree on eating it's spaghetti. From my picky 2 year old all the way up to my picky husband, there are never any complaints when I serve spaghetti. Paired up with a nice garden salad and some warm breadsticks, it's almost better than going out to eat. The only problem is, I am stuck in the kitchen working over boiling pans for longer than what I want to be.

Baked dishes are my favorite, because I can toss them in the oven and get outside or go work on other things without having to babysit dinner. This baked spaghetti from Relative Taste was like an answer to my prayers. I made it in place of our traditional spaghetti the very next chance I got.

The addition of the cheese on top makes everyone love it even more. I will often try and separate the pan so that half of it has all the veggies that I like and the other half is plain and perfect for the picky ones. Try adding in some black olives or any other veggies you love. You can't mess this one up!

To Make this Recipe You'll Need the following ingredients:

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Ingredients:

1 lb of ground beef
1 jar of spaghetti sauce

8 oz of cream cheese
 $\frac{1}{4}$ cup sour cream
 $\frac{1}{2}$ lb cottage cheese (equals 1 cup)
 $\frac{1}{2}$ cup butter (1 stick)
1 pkg spaghetti 16 oz
Grated cheddar cheese

Directions:

Preheat your oven to 350°. Boil your spaghetti noodles until al dente (firm). Drain and set aside until ready to assemble.

Combine the cream cheese, sour cream, and cottage cheese until well blended.

Brown your hamburger and when done, drain well. Combine the hamburger with your spaghetti sauce.

Put a few slices of butter into a 9×13 pan then pour half of your spaghetti noodles on top.

Take your cream cheese mixture and pour on top of the noodles. Spread well over noodles.

Pour the rest of the noodles on top of the cream cheese mixture. Put a few more slices of butter on top of the noodles.

Pour your spaghetti and meat sauce on top of your noodles.

Now it is ready to put into the oven for 30 minutes. After 30 minutes, pour the desired amount of grated cheese on top and return to the oven for 15 minutes to allow cheese to mel