

Now This Is The Way That Spaghetti Should Be Done

Ingredients

1/2 cup diced onion
1/2 cup diced green bell pepper
2 cloves garlic, chopped
2 cup Hunt's canned crushed tomatoes
2 cup tomato sauce
1 cup water
1 1/2 teaspoon Italian seasoning
1 1/2 teaspoon Lawry's seasoning salt
1 1/2 teaspoon Domino sugar
Dash of hot pepper flakes
Salt & pepper to taste
1/4 cup chopped fresh parsley
1 1/2 pound ground beef
8-12 ounces spaghetti (depending on how saucy you like it)
1 cup grated Parmesan cheese, divided
2 cups grated Monterey Jack cheese, divide

Instructions

Preheat oven to 350 degrees.
In a stockpot, combine the crushed tomatoes, tomato sauce, water, onions, peppers, garlic, seasonings and sugar.
Bring to a boil over high heat, and then reduce the heat and let simmer, covered, for 1 hour.
Crumble the ground beef in a large skillet.
Cook over medium-high heat until fully cooked, with no pink color remaining.
Drain the fat from the meat, and then add the ground beef to the stockpot.
Simmer for 20 more minutes.
Cook the pasta according to the package directions.
In the stock pot, combine meat sauce, pasta, 1 1/2 cups of

Monterey Jack cheese and 1/2 cup Parmesan cheese.

Pour mixture into a 9×13 baking dish.

Bake in the oven for 30 minutes or until bubbly.

Top the casserole with the remaining cheese, return it to the oven, and continue to cook until the cheese is melted