



# **Crock Pot Million Dollar Spaghetti**



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## Introduction

Crock Pot Million Dollar Spaghetti is a delicious and hearty dish that combines the flavors of lasagna and spaghetti in a one-pot meal. This easy-to-make recipe is perfect for busy weeknights or gatherings, allowing you to enjoy a comforting dinner with minimal effort. Just let your slow cooker do all the work while you relax or attend to other tasks.

## Detailed Ingredients with measures

- Spaghetti noodles
- Ground beef
- Italian sausage
- Cream cheese
- Sour cream
- Marinara sauce
- Mozzarella cheese
- Parmesan cheese
- Italian seasoning
- Salt and pepper

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 4 to 6 hours on low

Total Time: Approximately 6 hours

Yield: Serves 6 to 8 people



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## Detailed Directions and Instructions

### Step 1: Prepare the Pasta

Start by cooking the spaghetti according to the package instructions until al dente. Drain and set aside.

### Step 2: Cook the Ground Beef

In a skillet over medium heat, brown the ground beef. Break it apart as it cooks, and allow it to cook until no longer pink. Drain excess grease.

### Step 3: Mix the Meat Sauce

Add the marinara sauce to the cooked ground beef in the skillet. Stir until well combined and let it simmer for a few minutes.

### Step 4: Layer the Ingredients in the Crock Pot

In the crock pot, add half of the cooked spaghetti, then layer half of the meat sauce mixture on top. Follow with half of the cream cheese, spread out in dollops.

### Step 5: Repeat the Layers

Repeat the layering process with the remaining spaghetti, meat sauce, and cream cheese. Make sure the cream cheese is evenly distributed.

See also [Air Fryer Peanut Butter Cookies](#)

### Step 6: Add Cheese

Sprinkle the shredded mozzarella cheese over the top of the layered ingredients in the crock pot.

### **Step 7: Cook in the Crock Pot**

Cover the crock pot and set it to low heat. Cook for approximately 4-6 hours, or until the cheese is melted and bubbly.

### **Step 8: Serve**

Once cooked, stir the spaghetti gently to combine the layers before serving. Enjoy your meal!

## **Notes**

### **Note 1: Cream Cheese**

Ensure that the cream cheese is softened for easier spreading and mixing throughout the dish.

### **Note 2: Marinara Sauce**

Feel free to use your favorite marinara sauce or homemade sauce for added flavor.

### **Note 3: Alternate Cheeses**

You can substitute mozzarella cheese with other cheeses such as cheddar or provolone for different flavors.

### **Note 4: Adjusting Cook Time**

Cooking times may vary based on your specific crock pot model, so check periodically for doneness.

**Note 5: Leftovers**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat before serving.



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# Cook Techniques

## Layering Ingredients

Layering the spaghetti, sauce, and cheese helps create a balanced flavor and texture throughout the dish. This method ensures that each serving has a bit of everything.

## Slow Cooking

Using a slow cooker allows the flavors to meld together over time, resulting in a rich and hearty dish. It's essential to adjust the cooking time based on your slow cooker's heat settings.

## Stirring Occasionally

Stirring the mixture during cooking can help prevent sticking and ensure that all ingredients cook evenly. It is important to monitor the dish and stir gently to maintain the layers.

See also [Vanilla Poppy Seed Cake](#)

## Using Cream Cheese

Incorporating cream cheese adds a creamy texture and richness to the dish, enhancing the overall flavor and mouthfeel.

## Cheese Layering

Adding different types of cheese, such as mozzarella and Parmesan, at various stages creates a more complex flavor and a deliciously cheesy topping.

## **Cooking Pasta in the Sauce**

Cooking the pasta in the sauce allows it to absorb the flavors, making it more flavorful than pre-cooked pasta.

## **FAQ**

### **Can I use different types of pasta?**

Yes, you can substitute different shapes of pasta, but keep in mind that cooking times may vary.

### **How can I make this dish healthier?**

You can use whole wheat pasta, low-fat cheese, or add more vegetables to enhance the nutritional content.

### **Can I prepare this dish in advance?**

Yes, this dish can be prepared in advance and stored in the refrigerator for a couple of days before cooking.

### **Is it possible to freeze leftovers?**

Absolutely! Leftovers can be frozen for up to three months. Just make sure to store them in an airtight container.

### **What can I serve with Million Dollar Spaghetti?**

This dish pairs well with a simple green salad or garlic bread for a complete meal.



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## Conclusion

The Crock Pot Million Dollar Spaghetti is a delicious and convenient dish that brings the comfort of Italian flavors to your dinner table with minimal effort. The creamy cheese, savory meat, and flavorful sauce all come together to create a satisfying meal that is perfect for busy weeknights or gatherings with family and friends. This recipe proves that you can enjoy a comforting, homemade meal without spending all day in the kitchen.

See also [Crock Pot Teriyaki Meatballs](#)

## More recipes suggestions and combination

### **Crock Pot Lasagna**

Enjoy the layers of pasta, cheese, and meat sauce similar to Million Dollar Spaghetti but in a traditional lasagna format cooked effortlessly in your crock pot.

### **Cheesy Chicken Pasta**

Switch up the proteins by using chicken instead of ground beef. Combine it with cream cheese and your favorite pasta for a delightful variation.

### **Vegetable Pasta Primavera**

For a vegetarian twist, add a variety of seasonal vegetables to the cheese and sauce mixture, making the dish colorful and nutritious.

### **Spaghetti Carbonara**

Try a different type of spaghetti dish by making a creamy carbonara with pancetta and a rich egg sauce for a flavor-packed alternative.

### **Stuffed Bell Peppers**

Use the same filling ingredients as the Million Dollar Spaghetti to make stuffed bell peppers, creating a healthy and fun way to enjoy the flavors in a different format.

### **Meatball Subs**

Transform the meat mixture into meatballs and serve them in sub rolls with cheese for delicious sandwiches with the same beloved flavors.



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