



Spaghetti Casserole Recipe

Introduction

Spaghetti casseroles are the epitome of comfort food, combining the hearty goodness of pasta with rich, savory sauces, gooey cheese, and a variety of other delicious ingredients. As we explore one of the best spaghetti casserole recipes, you'll discover not only how to prepare this delightful dish but also valuable tips and techniques to elevate your cooking game.

This recipe, set to accentuate your culinary skills on the date 2024-08-22T20:14:28.000Z, is perfect for family gatherings, potlucks, or simply as a hearty meal to satisfy your taste buds. Let's dive into the delicious world of spaghetti casseroles.

Detailed Ingredients

Understanding the ingredients that go into making a spaghetti casserole is crucial. Here's a detailed list of what you'll need:

Main Ingredients

- **1 pound ground beef:** Choose high-quality ground beef for the best flavor.
- **1 onion, chopped:** Adds a layer of sweetness and depth.
- **1 bell pepper, chopped:** For additional crunch and color.
- **1 (16 ounce) package of spaghetti:** The foundation of your casserole.
- **1 (24 ounce) jar of pasta sauce:** You can use marinara, meat sauce, or even a spicy variety depending on your preference.
- **2 cups shredded mozzarella cheese:** Melts beautifully to create a gooey topping.
- **1 cup shredded cheddar cheese:** Adds a sharper cheese flavor that contrasts well with mozzarella.
- **1 cup grated Parmesan cheese:** For a salty, nutty finish.
- **2 cloves garlic, minced:** Adds aromatic flavor.
- **1 teaspoon dried oregano:** For that classic Italian taste.
- **1 teaspoon dried basil:** Enhances the sauce's richness.
- **Salt and pepper to taste:** Essential seasonings for balancing flavors.

Prep Time, Cook Time, Total Time, Yield

- **Prep Time:** 20 minutes
- **Cook Time:** 40 minutes
- **Total Time:** 1 hour
- **Yield:** 8 servings

See also [Buttery Soft Lion House Rolls for Soups and Gravy](#)

Detailed Directions and Instructions

Follow these step-by-step instructions to create the best spaghetti casserole:

Step 1: Preheat the Oven

Preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius). This ensures that your casserole will cook evenly.

Step 2: Cook the Pasta

In a large pot of boiling salted water, cook the spaghetti according to package instructions until it is al dente. Drain well and set aside.

Step 3: Prepare the Meat Sauce

In a large skillet, cook the ground beef over medium-high heat until it is browned and no longer pink. Drain off any excess fat. Add the chopped onion, bell pepper, and minced garlic to the skillet and cook until the vegetables are tender, about 5 minutes.

Step 4: Combine Ingredients

Stir in the pasta sauce, dried oregano, dried basil, salt, and pepper. Let the mixture simmer for 10 minutes to allow the flavors to meld together.

Step 5: Assemble the Casserole

In a large mixing bowl, combine the cooked spaghetti and the meat

sauce. Mix thoroughly so that every strand of spaghetti is coated with the sauce.

Step 6: Building Layers

Spread half of the spaghetti and sauce mixture into a greased 9×13-inch baking dish. Sprinkle 1 cup of mozzarella cheese and 1/2 cup of cheddar cheese evenly over the top. Add the remaining spaghetti mixture and top with another cup of mozzarella cheese, 1/2 cup of cheddar cheese, and 1 cup of Parmesan cheese.

Step 7: Bake

Cover the baking dish with aluminum foil and bake in the preheated oven for 30 minutes. Remove the foil and bake for an additional 10 minutes, or until the cheese is melted and bubbly.

See also [Soft Chewy Gluten-Free Chocolate Chip Cookies](#)

Step 8: Let it Rest

Remove the casserole from the oven and let it