

# Spaghetti Casserole

*Cookbook Committee*

*St Timothy's - Hale Schools - Raleigh, NC - 1976 Linda Taylor*

*1 1/2 pounds ground beef  
2 cans tomatoes, undrained  
3 small onions, chopped  
1 green pepper, chopped  
1 pound cream cheese  
dash red pepper  
1 medium can mushrooms  
12 ounces spaghetti  
1/4 cup Wesson oil  
2 tablespoons chili powder  
1 large bottle stuffed olives  
salt  
pepper*

Preheat the oven to 350 degrees.

In a skillet, brown the meat. Add the onions and green pepper. Cook until the onion is glazed.

Add the oil, chili and cream cheese in chunks. Slice the olives and add salt and pepper, tomatoes and mushrooms.

Cook the spaghetti for 15 minutes and drain. Mix the spaghetti with the sauce and place in a 9x13-inch casserole dish. Sprinkle with Parmesan cheese.

Bake for 45 minutes.

Serve with extra cheese.

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Per Serving (excluding unknown items): 5219 Calories; 349g Fat (60.0% calories from fat); 200g Protein; 323g Carbohydrate; 24g Dietary Fiber; 1077mg Cholesterol; 2015mg Sodium. Exchanges: 17 1/2 Grain(Starch); 21 1/2 Lean Meat; 8 1/2 Vegetable; 57 Fat.