
Zesty Italian Crescent Casserole

Carol Wisnoski

Nettles Island Cooking in Paradise - 2014

1 pound ground beef
1/4 cup chopped onion
1 envelope spaghetti sauce mix
1 1/2 cups Mozzarella or Monterey Jack cheese, shredded
1 can (8 ounce) tomato sauce
1/2 cup sour cream
1 can (8 ounce) crescent rolls
1/3 cup grated Parmesan cheese
2 tablespoons butter or margarine, melted

Preheat the oven to 375 degrees.

In a skillet, brown the ground beef and onion. Drain.

In a saucepan, stir in the spaghetti sauce mix and tomato sauce. Heat until bubbly.

In a bowl, combine the cheese and sour cream. Pour the hot mixture into an ungreased 12x8-inch or 13x9-inch baking dish. Spoon the cheese mixture over the meat.

Separate the crescent dough into two rectangles. Place the rectangles over the cheese mixture. Brush with the melted margarine. Sprinkle with Parmesan cheese.

Bake at 375 degrees for 18 to 25 minutes or until the crust is a deep golden brown.

Cut into squares to serve.

Ground Beef

Per Serving (excluding unknown items): 2176 Calories; 182g Fat (75.4% calories from fat); 96g Protein; 38g Carbohydrate; 4g Dietary Fiber; 520mg Cholesterol; 2799mg Sodium. Exchanges: 1/2 Grain(Starch); 12 1/2 Lean Meat; 3 1/2 Vegetable; 1/2 Non-Fat Milk; 29 1/2 Fat.