

Pasta

Baked Spaghetti

BusY Family Recipes
Taste of Home

Servings: 12

1 pkg (16 oz) spaghetti
1 1/2 pounds ground beef
1 medium onion, chopped
1/2 cup green pepper, chopped
1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted
1 can (10 3/4 oz) condensed tomato soup, undiluted
1 can (8 oz) tomato sauce
1 cup water
2 tablespoons brown sugar
1 teaspoon salt
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried marjoram
1/2 teaspoon dried rosemary, crushed
1/8 teaspoon garlic salt
1 cup (4 oz) shredded part-skim mozzarella cheese, divided

Preheat oven to 350 degrees.

Break spaghetti in half; cook according to package directions. Meanwhile, in a Dutch oven, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the soups, tomato sauce, water, brown sugar and seasonings.

Drain spaghetti; stir into meat sauce. Add 1/2 cup cheese. Transfer to a greased 13x9-inch baking dish..

Cover and bake for 30 minutes. Uncover; sprinkle with remaining cheese. Bake 10-15 minutes longer or until cheese is melted.

Per Serving (excluding unknown items): 260 Calories; 17g Fat (60.4% calories from fat); 12g Protein; 14g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 684mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.