
Heavenly Spaghetti

Vivian Lovcik

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

11 ounces spaghetti
1 tablespoon butter
1 1/2 pounds ground beef
16 ounces tomato sauce
salt (to taste)
pepper (to taste)
1/2 pound cottage cheese
8 ounces cream cheese
1/4 cup sour cream
1/3 cup scallions, chopped
1 tablespoon green pepper, minced
2 tablespoons butter, melted

Preheat the oven to 350 degrees.

Cook the spaghetti al dente according to package directions. Drain.

In a skillet, saute' the beef in butter until brown. Drain off the fat. Add the tomato sauce, salt and pepper to taste. Remove from the heat.

In a bowl, combine the cottage cheese, cream cheese, sour cream, scallions and green pepper.

In a two-quart casserole, spread one-half of the spaghetti and cover with the cheese mixture. Add the remaining spaghetti. Add the melted butter on the top. Spread the tomato/meat sauce over the top.

Bake for 45 minutes.

(Can be made one day ahead. Freezes nicely.)

Yield: 5 to 6 servings

Pasta

Per Serving (excluding unknown items): 4840 Calories; 317g Fat (59.0% calories from fat); 210g Protein; 285g Carbohydrate; 15g Dietary Fiber; 965mg Cholesterol; 5208mg Sodium. Exchanges: 15 1/2 Grain(Starch); 23 Lean Meat; 6 Vegetable; 0 Non-Fat Milk; 51 Fat.