

Pizza Casserole I

Phyllis Clark - Dayton's Sioux Falls

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

*1 package (7 ounce)
spaghetti
2 tablespoons margarine
1/3 cup grated Parmesan
cheese
2 eggs, well beaten
1 pound ground beef
1 small onion, chopped
1 jar (32 ounce) spaghetti
sauce
12 to 16 ounces (3 to 4
cups) shredded mozzarella
cheese
1 package (3-1/2 ounce)
sliced pepperoni*

Preheat the oven to 350 degrees.

Cook the spaghetti as directed on the package. Rinse and drain. Return the spaghetti to the saucepan. Combine with the margarine, Parmesan cheese and eggs until well mixed. Spoon into a greased 9x13x2-inch baking dish.

In a skillet, brown the ground beef and onion. Drain. Spoon the meat over the spaghetti. Pour the spaghetti sauce over all and sprinkle with mozzarella cheese. Arrange the pepperoni slices over the cheese. Cover with aluminum foil.

Bake for 20 minutes. Remove the foil. Bake for 15 minutes longer.

Let stand 5 to 10 minutes before cutting.

Per Serving (excluding unknown items): 858 Calories; 64g Fat (67.3% calories from fat); 51g Protein; 19g Carbohydrate; 2g Dietary Fiber; 256mg Cholesterol; 1026mg Sodium. Exchanges: Grain(Starch); 7 Lean Meat; 1 Vegetable; 9 Fat.