

CREAMY SPAGHETTI PIZZA CASSEROLE

Ingredients:

- 1 lb. Tjaden Ranch ground beef
- ½ large white onion
- 1 tsp. minced garlic
- Salt and pepper
- 32 oz. Spaghetti sauce
- 1 lb. Spaghetti
- 8 oz. cream cheese
- ¼ c. milk
- 2 tsps. Italian seasoning
- 7 oz. pepperoni
- 4 c. Pizza shredded cheese (mixture of Mozzarella, Cheddar & Monterey Jack Cheeses)
- ½ c. grated Parmesan cheese

Directions:

1. Lightly grease 13x9 pan and set aside.
2. Brown ground beef with onion, minced garlic, salt and pepper. Stir in spaghetti sauce.
3. Meanwhile, cook pasta according to directions. Drain pasta.
4. Stir cream cheese, milk and Italian seasoning into pasta until cream cheese is melted.

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5. Spread ½ cup of meat sauce into bottom of greased pan.
6. Pour spaghetti in pan. Top with remaining meat sauce.
7. Layer pepperoni on top of meat sauce.
8. Top with shredded cheese. Top with parmesan cheese.
9. Bake at 350 for 30 minutes.

* This recipe freezes well so often times I will double the batch or divide into two 8x8 pan



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