



Million Dollar Spaghetti

Makes: 8 servings

Prep Time: 10 minutes Cook Time: 1 hour & 10 minutes

Total Time: 1 hour & 20 minutes

Ingredients

- 2 tsp kosher salt
- 1 pound spaghetti

For the Sauce:

- 2 tsp olive oil
- 1 medium onion, diced
- 1 & 1/2 tsp kosher salt
- 3/4 pound ground beef
- 3/4 pound Italian sausage
- 1 tsp ground black pepper
- 2 tsp garlic powder
- 1 25-ounce jar marinara

To Assemble the Casserole:

- 3/4 cups ricotta
- 1/4 cup sour cream
- 6 ounces cream cheese
- 2 cups shredded mozzarella
- 1 cup shredded Parmesan

Instructions

Preheat the oven to 375°F.

Bring a large pot of water to a boil. Add the salt followed by the pasta. Cook according to al dente according to the instructions on the package. Drain pasta.

Meanwhile, heat the olive oil in a large saucepan over medium-high heat. Add the onions and sauté until translucent. Add the ground beef and Italian sausage and season with ground black pepper and garlic powder. Cook the meat, breaking it apart with a wooden spoon until browned through. Add the marinara sauce and stir to combine. Reduce the heat to low and simmer for 20 minutes.

Whisk together the ricotta, sour cream, and cream cheese.

Toss together the sauce and the pasta until the pasta is thoroughly coated in the sauce. Spread half of the pasta mixture in a 9 x 13-inch baking pan. Spread the cheese mixture evenly over the pasta. Scatter 1 cup of mozzarella cheese over the top. Spread the rest of the pasta over the cheese mixture. Top with the remaining mozzarella and parmesan.

Bake uncovered for 40 minutes or until the cheese is bubbly. Remove from the oven and let rest for 10 minutes. Serve and enjoy!

Recipe by Unpeeled Journal