

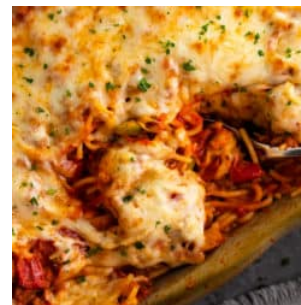
Baked Spaghetti

Servings: 8 servings

Prep Time: 10 mins *Cook Time:* 30 mins *Total Time:* 40 mins

This cheesy baked spaghetti can be made with ground beef, sausage, or meatballs! Cream cheese adds a creamy element to the marinara sauce.

You can even freeze the assembled casserole for another week!



5 from 3 votes

Ingredients

- 16 oz. spaghetti
- 1 pound ground beef
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1/2 teaspoon seasoned salt
- 1 teaspoon Italian seasonings
- 32 oz. marinara sauce
- 14.5 oz. diced tomatoes, drained
- 2 Tablespoons cream cheese, at room temperature
- 1/3 cup Parmesan cheese, shredded
- 1 3/4 cups mozzarella cheese, shredded
- Parsley, to garnish

Instructions

1. Cook the ground beef and diced onions in a large, nonstick skillet over medium heat.
2. Once the beef is browned and cooked through, add the garlic, seasoned salt and Italian seasonings and cook for an additional minute.

3. Add the marinara and diced tomatoes. Once heated, stir in the cream cheese until it's melted and well-combined. Reduce heat to low.
4. Preheat the oven to 375 degrees.
5. Cook the spaghetti according to package instructions. Drain, and add to the marinara sauce.
6. Pour the spaghetti into a lightly greased 9 x 13 inch baking dish and top with mozzarella and Parmesan cheese.
7. **If serving immediately**, bake uncovered at 375 degrees for 15-20 minutes, until the cheese is hot and melted.
8. **If serving at a later date**, cover and refrigerate until ready to serve, up to two days.
9. **Bake refrigerated casserole** at 375 degrees for 25 minutes covered, and an additional 5-10 minutes uncovered.
10. Top with chopped parsley and serve!

Notes

Baked Spaghetti with Meatballs

- If your family loves the classic spaghetti and meatball combo, you should make my meatball recipe instead of using ground beef.
- Just **mix the cooked meatballs into the sauce**, combine it with the spaghetti, top with cheese, and bake!

Make Ahead Method

- Baked Spaghetti can be prepared and assembled up to **two days** before baking.
- It can also be **assembled and frozen before it's baked**. Before serving, let it defrost in the refrigerator overnight, then proceed with baking per the recipe.
- **If baking from a frozen state**, cover with foil and **bake for 1 hour longer** than instructed.

Nutrition

Calories: **461kcal**, Carbohydrates: **53g**, Protein: **28g**, Fat: **14g**, Saturated Fat: **5g**, Cholesterol: **51mg**, Sodium: **1048mg**, Potassium: **802mg**, Fiber: **4g**, Sugar: **8g**, Vitamin A: **750IU**, Vitamin C: **13.9mg**, Calcium: **352mg**, Iron: **3.7mg**

Course: Main Course *Cuisine:* Italian *Author:* Stephanie