

## **Baked Spaghetti**

8 ounce pk spaghetti, cooked and drained  
24 ounce ricotta cheese  
8 ounce pk shredded mozzarella or favorite cheese  
2 tbs butter  
1 cup grated parmesan cheese  
28 ounce pasta sauce

\*Heat oven to 400. Will need 9x13x12 inch baking pan  
Toss hot spaghetti with butter until butter melts. Next toss half cup of parmesan cheese then put in pan. Spread ricotta cheese over spaghetti then sprinkle remaining parmesan cheese. Brown ground beef, drain. Add pasta sauce and until bubbling. Spoon over pasta, top with mozzarella or favorite cheese. Bake for about 45 minutes or until cheese is lightly browned. Let stand for about 10 minutes before serving.

Serve with garlic bread and salad.

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