

# Scooter's Spaghetti



Layered spaghetti casserole topped with french fried onions. A family favorite!

Serves: 10

## Ingredients

- 8 ounces uncooked spaghetti
- 1 pound ground beef
- 1 large can spaghetti sauce (26.5 ounces)
- 1 tablespoon butter
- ½ cup chopped green peppers (I usually omit or substitute red peppers)
- ⅓ cup chopped onions
- 8 ounces cream cheese
- 2 tablespoons milk
- Fresh grated Parmesan cheese
- French-fried onions (small can)

## Instructions

1. Cook spaghetti according to directions on the package. Cook to al dente, drain and set aside.
2. Brown ground beef. Drain excess grease. Add spaghetti sauce to skillet and heat.
3. Combine onions, peppers and butter in small glass bowl. Cover and microwave 4 minutes on HIGH until soft.
4. Add cream cheese and milk to vegetables and stir well. (If cream cheese is not soft, nuke it for 20-30 seconds to make it easy to spread.)
5. Using a 12 x 8-inch baking dish (or something close), assemble in the following order: thin layer of spaghetti sauce, cooked spaghetti, cream cheese/vegetable mixture, remaining spaghetti sauce, parmesan cheese (amount subject to your own taste)
6. Bake at 350 degrees for 25 minutes. Top with french-fried onions and continue baking 5 more minutes. (This is the secret ingredient—don't let them burn.)

## Notes

Make this ahead of time and refrigerate or freeze without the French Fried onions. Don't forget to add them 5 minutes before casserole is finished cooking.