



## *Million Dollar Spaghetti*



### **Ingredients:**

- 1 (16 ounce) package spaghetti
- 1 pound lean ground beef or sausage combination
- 1 tablespoon of black pepper
- salt to taste
- 1 (16 ounce) jar spaghetti sauce (or homemade)
- ½ stick butter, cut into small chunks
- 1 cup whole milk cottage cheese
- 1 (8 ounce) package cream cheese, softened (not fat free or light)
- ½ cup sour cream
- 2 tablespoons olive oil
- ½ onion, diced
- 3 cloves of fresh garlic, minced
- ½ teaspoon fresh parsley
- 1 - 8oz Package of Mozzarella cheese
- ¼ cup of freshly grated Parmesan cheese
- 1 8oz package shredded Cheddar cheese

### **Method:**

1. Preheat oven to 350F
2. Bring a large pot of lightly salted water to a boil & cook spaghetti until 'al dente'
3. Place the chunks of butter in the drained spaghetti and mix until coated, set aside.
4. In a large skillet, on medium-high heat, add the diced onions, pepper, garlic and the olive oil together until onions are slightly cooked, then add your ground beef & cook until browned though out with the onions. Drain the beef.
5. Add in pasta sauce & parsley, then mix well until fully incorporated, put on very low to simmer.
6. In a large mixing bowl, combine the cream cheese, sour cream, and cottage cheese until well blended.
7. Add the spaghetti to the bowl with the creamy mixture, and toss until well coated.
8. In a 9x13-inch casserole dish, pour creamy spaghetti mixture in and top with 3/4 of the pasta sauce, TOSS WELL.
9. Add HALF cheddar & half mozzarella to the creamy spaghetti mixture, TOSS WELL again
10. Add the remaining pasta sauce evenly over the top the pasta
11. Top with remaining cheeses, evenly
12. Bake in the preheated oven for about 25 minutes or until cheese is completely well melted.