

Baked Cream Cheese Spaghetti (adapted from [Gonna Want Seconds](#))

8 oz dried spaghetti, cooked according to pkg directions(don't rinse - toss with a little olive oil to keep it from sticking together)

1 lb ground beef (or Italian sausage or a mix)

1/2 tsp dried oregano

1/2 tsp salt

1/4 tsp pepper

1 24 oz jar of favorite spaghetti sauce

1 Tbsp olive oil

1/2 cup diced sweet red bell pepper

1/2 cup diced yellow onion

8 oz cream cheese, room temperature, cubed

2 Tbsp milk

1 - 1 1/2 cups Parmesan Cheese - shredded

Italian Seasoning

1 cup French Fried Onions

Preheat oven to 350. Cook Spaghetti according to package directions. In a large skillet, brown meat with oregano and salt and pepper, drain fat, add tomato sauce and set aside. In another medium skillet, heat the olive oil to medium high heat, add peppers and onions and saute until tender. Add cream cheese and milk and stir until well combined. Set aside. Spray a 9 x 13 pan with cooking spray. Pour about 1/2 cup of meat/sauce mixture in the bottom of the pan. Layer all of the spaghetti next- spreading it out evenly. Spread all of the cream cheese/veggie mixture next, spreading it out evenly. Next, add the rest of the meat sauce and spread it evenly over the top. Now, sprinkle with Parmesan Cheese and Italian seasoning. Bake at 350 for about 25 minutes. Take out of oven and sprinkle with French Fried Onions - bake for another five minutes - watching so onions don't burn. Enjoy!

Susan

You Go Girl!

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