

Baked Spaghetti

Ingredients

8 oz Spaghetti
1 lb Ground Beef
1 c Onions (chopped)
3/4 t Salt
1/4 t Black Pepper
1/2 t Chili Powder
3/4 c Cheddar Cheese (shredded)
1 T Worcestershire Sauce
1 1/4 c Ketchup
1 T Yellow Mustard
3/4 c Beef Broth
1/2 c Monterey Jack Cheese
(shredded)

Instructions

- 1.Heat a large skillet over medium-high heat. Add the ground beef and onions and cook, stirring, until the beef is browned and broken up. Drain off any grease.
- 2.Cook spaghetti according to package directions; drain and set aside. Preheat oven to 350 degrees F.
- 3.Meanwhile, add the salt, pepper, chili powder, 1/4 cup of the cheddar, the Worcestershire sauce, ketchup, and mustard to the ground beef. Mix well and simmer for 5 minutes.
- 4.Stir in the beef stock then add the cooked pasta. Mix well. Spoon the mixture into a 3-quart sized baking dish. Top with the remaining cheddar and jack cheeses.
- 5.Bake at 350 degrees F for 20-30 minutes or until

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the cheese is browned and bubbly. Serve hot.