

Baked Angel Hair Spaghetti

Paula Dean

Television Food Network, G.P., Episode#: PA1B05

Servings: 10



Paula Dean received a 4-star rating for this recipe. You should try it.

Ingredients

2 cups canned diced tomatoes
2 cups tomato sauce
1 cup water
½ cup diced onion
½ cup diced green bell pepper
2 cloves garlic, chopped
¼ cup chopped fresh parsley leaves
1 ½ teaspoons Italian seasoning
1 teaspoons salt
¼ teaspoon black pepper
¼ teaspoon garlic powder
1 ½ teaspoons seasoning salt
1 ½ teaspoons sugar
2 small bay leaves

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

1 ½ pounds ground beef
8 ounces uncooked angel hair pasta
1 cup grated cheddar
1 cup grated Monterey Jack

Cooking Method

Preheat the oven to 350 degrees F.

In a stockpot, combine the tomatoes, tomato sauce, water, onions, peppers, garlic, parsley, Italian seasoning, salt, black pepper, garlic powder, seasoning salt, sugar, and bay leaves.

1. Bring to a boil over high heat, and then reduce the heat and let simmer, covered, for 1 hour.
2. Crumble the ground beef in a large skillet.
3. Cook over medium-high heat until fully cooked, with no pink color remaining.
4. Drain the fat from the meat, and then add the ground beef to the stockpot.
5. Simmer for 20 more minutes.

Cook the pasta according to the package directions.

Cover the bottom of a 13 by 9 by 2-inch pan with sauce.

1. Add a layer of pasta and then a little less than ½ of each cheese; repeat the layers, ending with the sauce.
2. Bake in the oven for 30 minutes.
3. Top the casserole with the remaining cheese, return it to the oven, and continue to cook until the cheese is melted and bubbly, about 5 more minutes.
4. Cut into squares before serving.