

Million \$\$\$ Spaghetti

Ingredients

1.5-2 lbs. ground beef cooked and crumbled

OR

1 lb. each of ground beef and ground sausage cooked and crumbled

½ cup of chopped onion

16 oz. spaghetti noodles, cooked and drained

46 oz. jar of spaghetti sauce (your favorite brand)

8 oz. sour cream

1 can cream of mushroom soup

8 oz. can of tomato sauce

2 – 10 oz. cans of Rotel tomatoes, undrained

Garlic salt – optional to taste

2 cups Mozzarella AND 2 cups Colby-Jack/Monterrey cheese blend

Boil pasta according to package directions.

Combine sour cream and soup, mix and set aside.

Cook beef (and sausage) with onion, drain grease. Combine meat and onion mixture with half of the spaghetti sauce, tomato sauce, garlic salt and Rotel tomatoes.

In a baking dish 13 x 9 or larger, put a little bit of spaghetti sauce on the bottom of the pan so the noodles don't stick. Put all of the noodles in the pan followed by the ground meat mixture. Next, put sour cream/soup mixture on top of that and spread to cover. Then layer all the cheese on top, spread the remaining sauce on top of the cheese and bake for an hour in a 350-degree oven. Check after 45 minutes, if cheese is getting too brown, cover with foil for the remaining time.

Enjoy!!