# spaghetti casserole

## Family Chef: Beth Guarneri

### Original Recipe Inspiration: Loretta McMahon

#### Ingredients:

* ½ lb cooked spaghetti (or pasta of choice)
* 1 can (14.5 oz) diced tomatoes,-drained
* 1 c cooked and drained fresh spinach
* 4 Links cooked sweet Italian sausage
* 1 c shredded cheese of choice (I prefer cheddar)
* ½ c grated parmesan cheese
* 1 c milk - approximately

#### Instructions:

1. Preheat the oven to 350 degrees.
2. Grease a deep 2 ½ quart baking dish
3. In a large mixing bowl, combine pasta, diced tomatoes, spinach, sausages and shredded cheese. Stir until evenly combined.
4. Transfer the pasta mixture to the prepared baking dish. Top with ½ cup parmesan cheese.
5. Pour approximately 1 cup milk over the pasta mixture “until you can see the milk appear” (Loretta’s words)
6. Cover dish with aluminum foil.
7. Bake in preheated oven until hot and bubbly, about 30 minutes.
8. Allow to cool 5 minutes and season with salt and black pepper.

#### Notes:

This is a Loretta original, modified by Beth.