

## **Spaghetti Pizza Casserole**

**By: Dottie Baltz**

Makes 9 Servings

- ~ 7 oz. spaghetti
- ~ ½ cup egg substitute
- ~ ¼ cup parmesan, shredded
- ~ 1 pound ground beef, 90% lean
- ~ 1 medium onion, chopped
- ~ 1 cup of green and/or yellow sweet pepper
- ~ 2 garlic cloves, minced
- ~ 26 oz. of spaghetti sauce
- ~ 1 teaspoon Italian seasoning
- ~ 1 teaspoon basil
- ~ ½ lb. fresh mushrooms, sliced
- ~ ½ cup mozzarella cheese

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Cook spaghetti according to package directions. I really like using Barilla as it stays firm. Rinse spaghetti in cold water to stop it from cooking. Toss spaghetti with egg and parmesan.

Spread spaghetti in a 15" x 10" x 1" pan that has been coated with cooking spray.

Cook ground beef with the onion, peppers and cloves until beef is no longer pink. Drain grease. Add sauce to beef mixture and then spoon over spaghetti in pan. Top with mushrooms and mozzarella.

Bake in a 350 degree oven for 10-15 minutes or until lightly brown and cheese is melted.