



Quantity Spaghetti Casserole For Soup Kitchen at New Life at Calvary

Ingredients

- 3 lbs. ground beef (80-20 fat ratio)
- 2 lbs. spaghetti, broken into 3 parts
- Olive oil
- Ragu "Chunky Garden Combination" Sauce -- 3 large containers (2 lb. 13 oz. size each) **OR** 5 small jars (1 lb. 10 oz. size each)
- 1 cup grated parmesan cheese

Instructions

1. Sauté ground beef in a large pan until fully cooked, breaking up clods of beef as it is cooking.
2. Cook the spaghetti in enough boiling water to completely cover the pasta, with 2 Tablespoons of oil added, for about 8 - 9 minutes. Spaghetti should be firm (al dente) so that in tasting a piece there is no internal rawness.
3. Drain the spaghetti and mix into the Ragu sauce.
4. Add the meat to the mixture and stir.
5. Transfer total mixture to disposable pan(s) and sprinkle the top of the casserole with grated parmesan cheese.
6. Cover the casserole tightly with foil so that nothing leaks out of the pan. Using 2 smaller pans is easier for reheating and serving than 1 huge pan.
7. Write name and date on top and refrigerate or freeze immediately.

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