



the honeycomb project

NICHOLS FAMILY GREEK SPAGHETTI BAKE

Ingredients

- 3/4 box angel hair pasta
- 1lb lean ground beef
- 1/2 onion chopped fine
- 1/2 tsp Cinnamon (or more)
- Garlic powder
- Grated Parmesan cheese
- 2 (8oz) cans tomato sauce
- Salt & pepper to taste

Directions:

- Set oven to 350 deg. Brown meat and drain off fat. Add chopped onion and tomato sauce, cinnamon, garlic powder, salt, and pepper.
- Simmer for 15 min.
- Boil pasta al dente (8-10 mins)
- Spray casserole dish (13x9 or prefer smaller)
- In casserole dish add 1/2 layer of meat, then pasta, then cheese and continue on with next layer same order
- Bake for approx 30 min.

*Tip: Cover the dish very loosely with foil and then remove last few minutes to brown slightly.

