5/6 INGREDIENT CASSEROLE

¾ LB OF GROUND BEEF

32 OZ. JAR OF MARINARA SAUCE + 8 OZ CAN OF TOMATOE SAUCE

24 OZ. BAG OF FROZEN CHEESE RAVIOLI

12 OZ. BAG OF FROZEN SPINACH (BOWL & BASKET)

3 ½ CUPS OF MOZZARELLA CHEESE

34 CUP OF PARMESAN CHEESE

SALT, PEPPER, GARLIC POWDER & ITALIAN SEASONING TO TASTE

PREHEAT OVEN TO 400 DEGREES, SPRAY 9X13 IN. PAN
BROWN GROUND BEEF, WHEN BROWNED MIX WITH SAUCE
AND SEASONINGS, PLACE SMALL AMT OF SAUCE/GROUND
BEEF IN BOTTOM OF PAN, BEGIN TO LAYER, FROZEN RAVIOLI, ½
OF THE SPINACH, MARINARA SAUCE, ½ OF THE MOZZARELLA
AND REPEAT. PARMSAN CHEESE GOES ON TOP, COVER BAKE
FOR 20 MINUTES, REMOVE COVER AND BAKE 20 TO 25
MINUTES