

Choco Fever Dream

Baked Spaghetti Casserole – Easy Pasta Dish

20 min Prep time	**30 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Pasta and Sauce

- [ ] 12 oz spaghetti
- [ ] 2 cups marinara sauce
- [ ] 1 tsp dried oregano
- [ ] 1 tsp dried basil
- [ ] 1/2 tsp garlic powder
- [ ] 2 tbsp olive oil

Cheese Topping

- [ ] 1½ cups shredded mozzarella
- [ ] ½ cup grated parmesan
- [ ] ¼ cup fresh basil, chopped

Instructions

1. Preheat the oven to 375°F (190°C).
2. Cook the spaghetti in a large pot of salted water until al dente, about 8-9 minutes; drain and set aside.
3. In a saucepan, warm the marinara sauce, stir in oregano, basil, and garlic powder; let it simmer for 5 minutes.
4. Combine the cooked spaghetti with the seasoned sauce, mixing until every strand is coated.
5. Transfer the pasta mixture to a greased 9-x-13-inch baking dish, spreading it into an even layer.
6. Top with shredded mozzarella, then sprinkle parmesan over the cheese. Drizzle olive oil on the surface.
7. Bake uncovered for 20-25 minutes, until the cheese is bubbly and golden.
8. Remove from oven, let rest 5 minutes, garnish with fresh basil, and serve.

Nutrition per serving

420 kcal	18 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra crunch, add toasted breadcrumbs before baking.
- Feel free to mix in cooked vegetables like spinach or zucchini for added nutrition.
- For a deeper flavor, use a homemade tomato sauce instead of jarred.