

Choco Fever Dream

Baked Spaghetti Casserole With Chicken Sausage

20 min Prep time	**35 min** Cook time	**55 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz spaghetti, cooked al dente
- [ ] 1 lb chicken sausage, sliced
- [ ] 2 cups marinara tomato sauce
- [ ] 1 ½ cups shredded mozzarella cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 1 tsp Italian seasoning
- [ ] Salt and pepper to taste

For the Topping

- [ ] ¼ cup extra mozzarella
- [ ] ¼ cup Parmesan

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9×13-inch baking dish.
2. In a skillet, heat olive oil over medium heat, add the sliced chicken sausage, and sauté until lightly browned, about 5 minutes.
3. Stir in the marinara sauce, Italian seasoning, salt, and pepper; let it simmer for 5 minutes. baked spaghetti casserole
4. Combine the cooked spaghetti with the sauce mixture, tossing to coat evenly.
5. Transfer the pasta mixture to the prepared dish, sprinkle 1½ cups mozzarella and ½ cup Parmesan over the top. spaghetti and meatballs casserole
6. Bake uncovered for 20 minutes, then add the extra mozzarella and Parmesan, bake another 10 minutes until golden and bubbly. Let rest 5 minutes before serving.

Nutrition per serving

420 kcal	24 g	50 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce seems thick, add a splash of water or low-sodium broth.
- Feel free to add a handful of fresh spinach for extra color.
- For a crispier top, broil for 2 minutes at the end, watching closely.