

Choco Fever Dream

Baked Spaghetti: Cheesy Pasta Delight

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb spaghetti noodles
- [ ] 2 cups marinara sauce
- [ ] 2 cups shredded mozzarella cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 1/4 cup fresh basil leaves, torn

Optional Add-ins

- [ ] 1/2 cup sliced mushrooms
- [ ] 1/2 cup diced bell pepper
- [ ] 1/4 cup black olives, sliced

Instructions

1. Preheat the oven to 375°F (190°C). Meanwhile, bring a large pot of salted water to a boil.
2. Cook the spaghetti until al dente, about 8-9 minutes; drain and toss with olive oil.
3. In a saucepan, warm the marinara sauce, adding optional mushrooms or peppers if desired, and let the scent fill the kitchen.
4. Spread a thin layer of sauce in a 9x13-inch baking dish, then layer half the noodles, sprinkle half the mozzarella and Parmesan, repeat with remaining noodles and cheese.
5. Cover with foil and bake for 20 minutes, then remove foil and bake an additional 10 minutes until the cheese bubbles and turns golden.
6. Let the dish rest for 5 minutes, garnish with fresh basil, and serve warm.

Nutrition per serving

420 kcal	18 g	55 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, stir a tablespoon of butter into the sauce before baking.
- If you prefer a crispier top, broil for the last 2 minutes, watching closely.
- Feel free to substitute the marinara with a spicy arrabbiata for a kick.