

Choco Fever Dream

Baked Spasagna – The Best Baked Spaghetti Recipe

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

Ingredients

Main Ingredients

- [ ] 12 oz spaghetti
- [ ] 1 lb ground beef
- [ ] 2 cups marinara tomato sauce
- [ ] 1 cup ricotta cheese
- [ ] 2 cups shredded mozzarella cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp dried oregano
- [ ] Salt and pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the spaghetti and cook until just under al dente, about 8 minutes; drain and set aside.
2. In a skillet, heat olive oil over medium heat, add minced garlic, then brown the ground beef, seasoning with salt, pepper, and oregano. Cook until no pink remains, about 6 minutes.
3. Stir in the marinara sauce, let it simmer gently for 5 minutes, then remove from heat. baked meatball inspiration can guide your seasoning.
4. Preheat oven to 375°F (190°C). In a greased 9x13-inch baking dish, layer half the spaghetti, half the sauce, dollops of ricotta, and a third of the mozzarella. Repeat layers, finishing with remaining mozzarella and Parmesan on top.
5. Cover with foil and bake for 20 minutes, then remove foil and bake an additional 10-15 minutes until the cheese is bubbling and golden. Let rest 5 minutes before serving.

Nutrition per serving

470 kcal	30 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier kick, add a pinch of red pepper flakes to the sauce.
- For a richer flavor, deglaze the skillet with a splash of beef broth before adding tomato sauce.
- A light drizzle of extra-virgin olive oil before serving adds shine and depth.