

Roommate Baked Spaghetti

In all honestly, I haven't been a cook for very long. In college I lived off Chic-fil-A and was very thankful for campus food. This was the first full meal that I learned to cook by myself from my roommate Jamie at our house on Willham in Stillwater, OK. I am pretty sure we had it weekly after our Wednesday night CASNR Student Council Meetings. Ah, those were the days. This has now become a staple in our house and is super easy to make and pack for a harvest meal!

Prep Time: Enough time to thaw your hamburger, or none at all if you thaw your meat in the refrigerator the day prior

Cook Time: 45 min

Ingredients:

- **1lb Native Acres Ground Beef**
- Cooking Spray
- 12oz Spaghetti of choice
- 4 eggs, beaten
- 2/3 cup Parmesan Cheese
- 2 Tbs melted butter
- 1 cup Cottage Cheese
- 1 (28oz) Jar of Spaghetti Sauce
- 1 cup Shredded Mozzarella Cheese

Directions:

1. Pre-Heat oven to 350 degrees
2. Coat 9x13 baking dish with cooking spray
3. Brown meat and drain excess fat, add spaghetti sauce with meat and simmer
4. Cook spaghetti, drain and transfer to a large bowl
5. Mix melted butter, parmesan cheese and eggs into small bowl
6. Toss butter/cheese/egg mixture into bowl with spaghetti to coat noodles
7. Spread each item into 9x13 by (Noodles, Cottage Cheese, Beef Sauce)
8. Top with Mozzarella cheese
9. Bake about 45 minutes or until hot in the center
10. Eat & Enjoy! 😊

Notes:

- Recommended sides: Danny Roy's Famous Green Beans and Garlic Toast
- Harvest meal go to!

