

Pepperoni Spaghetti Casserole

Ingredients:

1 lb ground chuck
1 medium onion, chopped
1 small green pepper, chopped
1 (4 oz) can mushrooms, drained
1 (26 oz) jar pasta sauce
1 (8 oz) can tomato sauce
1 teaspoon Italian seasoning
1 lb spaghetti, broken into small pieces
3/4 cup milk
2 eggs, slightly beaten
1 (5 oz) package sliced pepperoni
1 1/2 cup shredded Cheddar cheese
2 cups shredded Monterey Jack cheese
Freezer Wrap

Preparation:

1. Place a large pot of water over high heat.
2. Bring to a rapid boil.
3. Boil spaghetti as directed on the package.
4. Drain and rinse.
5. Place ground chuck in a large skillet over medium high heat.
6. Add the onion, green pepper and mushrooms.
7. Cook until meat is browned being sure to crumble the meat.
8. Drain.
9. Add the pasta sauce, tomato sauce and Italian seasoning.
10. Stir until well combined.
11. Simmer for 15 minutes.
12. Place the eggs and milk in a large bowl and blend.
13. Place the spaghetti in the egg mixture and toss to cover.
14. Lightly spray a large baking dish with a non stick cooking spray.
15. Place half of the spaghetti mixture into the bottom of the pan.
16. Place half of the meat sauce over the top of the spaghetti.
17. Repeat for another layer.
18. Put the casserole in the refrigerator to cool.
19. Once cooled, wrap with the freezer wrap.
20. Freeze for up to 2 months.
21. To reheat thaw the casserole overnight in the refrigerator.
22. Preheat oven to 350 degrees.
23. Cover the casserole with aluminum foil.
24. Bake 45 minutes.
25. Uncover and top the casserole with the pepperoni and 2 cheeses.
26. Continue to bake another 15 minutes or until cheese has completely melted.