

BAKED SPAGHETTI CASSEROLE



Serves:
10



Prep Time:
25 mins



Cook Time:
50 min



INGREDIENTS

(500 g) package Marc Angelo Mild or Hot Italian Sausages	1
large onion, large green pepper, chopped	1 each
clove garlic, minced	1
diced tomatoes, un-drained	1 can
white wine	1/2 cup
sliced black olives, optional	1/2 cup
dried basil leaves	2 tbsp
spaghetti, cooked & drained	12 oz
shredded mozzarella cheese	3 cups
condensed cream of mushroom soup	1 can
milk	1/4 cup
shredded Parmesan cheese	1/2 cup

COOKING INSTRUCTIONS

- Preheat oven to 350° F (180° C).
- Remove casings from sausages. Sauté sausage, onion and garlic in large saucepan over medium-high heat, for 5 minutes or until no longer pink.
- Add peppers, tomatoes, wine, olives and basil. Simmer, uncovered for 10 minutes.
- Place half of spaghetti in a greased 13" x 9" (33 cm x 23 cm) baking dish. Top with half (about 4 cups/ 1L) of the sausage mixture. Sprinkle half the cheese on top. Repeat layers.
- Mix soup and milk until smooth. Pour over casserole. Sprinkle Parmesan on top.
- Bake, uncovered for 30 to 35 minutes or until heated through.

TIPS

- Also great with Marc Angelo Extra Lean Turkey Sausages, diced Chicken Breasts or Pork Loin Centre Steaks.
- Replace mozzarella with Cheddar or Provolone cheese for another great taste
- Replace wine with chicken or beef broth.
- For a gluten-free dish use corn or rice spaghetti and gluten-free soup.