



Million-Dollar Spaghetti

 Popular

READY IN



90 min.

SERVINGS



8

CALORIES



555 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 0.5 cup butter divided sliced
- ☐ 8 ounce curd cottage cheese
- ☐ 8 ounce cream cheese softened
- ☐ 1 pound ground beef lean
- ☐ 8 ounce sharp cheddar cheese shredded
- ☐ 0.3 cup cup heavy whipping cream sour
- ☐ 8 ounce pasta like spaghetti
- ☐ 16 ounce spaghetti sauce

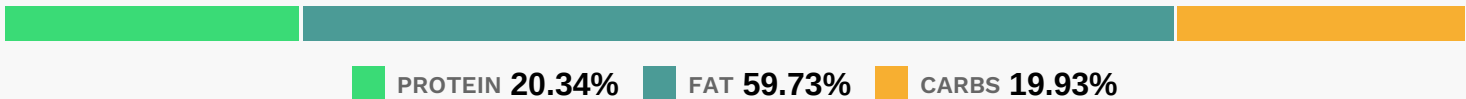
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ pot
- ☐ casserole dish

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water, stirring occasionally until cooked through but firm to the bite, about 12 minutes.
- ☐ Drain.
- ☐ Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease.
- ☐ Transfer to a bowl and mix spaghetti sauce into ground beef.
- ☐ Place half the slices of butter into the bottom of a 9x13-inch casserole dish.
- ☐ Spread half the spaghetti into the dish.
- ☐ Mix cottage cheese, cream cheese, and sour cream together in a bowl; spread mixture over spaghetti.
- ☐ Layer remaining spaghetti over creamy mixture. Top with remaining pats of butter.
- ☐ Pour ground beef mixture over spaghetti and spread to cover casserole.
- ☐ Bake in the preheated oven for 30 minutes.
- ☐ Spread Cheddar cheese over casserole and continue baking until cheese has melted and is lightly browned, about 15 more minutes.

Nutrition Facts



Properties

Glycemic Index:27.25, Glycemic Load:10.35, Inflammation Score:-7, Nutrition Score:17.410869608755%

Nutrients (% of daily need)

Calories: 555.09kcal (27.75%), Fat: 36.94g (56.84%), Saturated Fat: 21.05g (131.58%), Carbohydrates: 27.74g (9.25%), Net Carbohydrates: 25.98g (9.45%), Sugar: 4.95g (5.49%), Cholesterol: 131.7mg (43.9%), Sodium: 765.05mg (33.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 28.31g (56.62%), Selenium: 41.74µg (59.63%), Phosphorus: 395.27mg (39.53%), Zinc: 4.74mg (31.62%), Vitamin B12: 1.79µg (29.9%), Calcium: 281.12mg (28.11%), Vitamin A: 1349.32IU (26.99%), Vitamin B2: 0.4mg (23.44%), Vitamin B3: 4.24mg (21.2%), Vitamin B6: 0.37mg (18.5%), Manganese: 0.33mg (16.68%), Potassium: 528.92mg (15.11%), Iron: 2.37mg (13.15%), Magnesium: 49.48mg (12.37%), Vitamin E: 1.84mg (12.28%), Vitamin B5: 1.14mg (11.38%), Copper: 0.21mg (10.74%), Fiber: 1.76g (7.03%), Folate: 25.8µg (6.45%), Vitamin B1: 0.09mg (5.79%), Vitamin C: 4.03mg (4.89%), Vitamin K: 4.16µg (3.96%), Vitamin D: 0.26µg (1.7%)