

# Our State eats

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## Baked Spaghetti

Yield: 8 servings.

- 1 (16-ounce) package spaghetti
- 1 pound 80/20 ground beef
- 2 tablespoons extra-virgin olive oil
- 1 sweet onion, chopped
- 3 cloves garlic, minced
- 2 (28-ounce) cans whole tomatoes
- 1 cup chicken stock
- 1 teaspoon seasoned salt
- ½ teaspoon sugar
- 2 large eggs
- ½ cup grated Parmesan cheese
- 5 tablespoons butter, melted
- 2 cups whole-milk ricotta
- 2 cups shredded mozzarella cheese
- 2 cups shredded Cheddar cheese

Heat a large skillet over medium heat; add beef and cook until beef is cooked through, using a fork to break up meat. Remove from heat and set aside. In a large pot or Dutch oven, heat olive oil on medium-high. Add chopped onion and sauté for 3 to 5 minutes or until translucent. Reduce heat to medium, add garlic, and stir for 1 minute.

Pour tomatoes and juice into a large mixing bowl. Break up tomatoes with your hands, then add to pot and stir.

Add chicken stock, cooked ground beef, salt, and sugar to sauce, and simmer for 30 to 45 minutes.

Preheat oven to 350°. Lightly grease a 9 x 13-inch baking dish. Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water per package instructions, stirring occasionally until cooked through but firm to the bite. Drain and set aside.



In a large mixing bowl, whisk together eggs, Parmesan cheese, and melted butter. Add cooked spaghetti to egg mixture and toss to coat. Place half of the spaghetti mixture into the prepared baking dish. Top with half each of the ricotta cheese, mozzarella, meat sauce, and Cheddar. Repeat layers. Cover with aluminum foil.

Bake for 40 minutes. Remove foil and continue to bake until the cheese is melted and lightly browned, about 15 to 20 minutes longer.

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