



### Million Dollar Spaghetti Casserole Ingredients

1 lb. of Ground Beef  
28 oz spaghetti sauce  
8 oz of Cream Cheese  
1/4 cup of Sour Cream  
1/2 lb. of Cottage Cheese  
Whole Stick of Butter  
1lb pasta such as elbow noodles or rotini  
Bag of shredded cheese (I use pizza blend)  
optional: sliced mushrooms, diced bell pepper, diced onion

### Directions

Preheat oven to 350. Boil the noodles. Mix together the cream cheese, sour cream and cottage cheese in a mixer to thoroughly mixed together. Set aside. If you have chosen to use the bell pepper or onion saute them for 3 minutes then toss in the hamburger meat. Brown hamburger meat in a skillet and drain. Add spaghetti sauce and mix together. Put a few slices of butter in bottom of a 9×13 casserole dish. Then layer half of the noodles in the bottom of the dish. Spread the cheese mixture over this layer. Then add the rest of the noodles on top of this with a few pats of butter.

Now pour the red sauce and meat on top and spread.

Bake for 30 minutes. Remove from oven and spread cheese on top and return to oven for another 15 minutes or until cheese is melted and bubbly.

[Kathy Wright Moore](#) shared [Yumm Yumm Foodie's photo](#).