



SPAGHETTI CASSEROLE



RECIPE VIDEO
LET'S COOK TOGETHER!

#TALKINGISTEACHING



SPAGHETTI CASSEROLE

INGREDIENTS

- 1 (16OZ) BOX OF SPAGHETTI
- 2 JARS OF SPAGHETTI SAUCE
- 1LB (8OZ) GROUND SAUSAGE
- 1 CUP SHREDDED MOZZARELLA
- 1 CUP OF WATER

ALTERNATIVE OPTIONS

- MAKE MEATBALLS INSTEAD
- USE GROUND BEEF INSTEAD OF GROUND SAUSAGE
- ADD ONION OR OTHER VEGGIES
- ADDITIONAL SEASONING
- PARMESAN CHEESE



HOW TO COOK:

- 1 PLACE GROUND SAUSAGE IN THE SLOW COOKER AND COOK FOR 1-2 HOURS ON HIGH OR COOK MEAT ON THE STOVE FIRST
- 2 BREAK THE MEAT INTO SMALL PIECES AND STIR
- 3 DRAIN GREASE FROM THE MEAT OR KEEP IT AS IS
- 4 ADD BOTH JARS OF SPAGHETTI SAUCE TO THE BOTTOM OF THE SLOW COOKER
- 5 ADD THE DRY SPAGHETTI, GENTLY STIR AND PRESS DOWN SO THE SPAGHETTI IS COMPLETELY COVERED BY LIQUID
- 6 COVER THE SLOW COOKER AND COOK ON LOW FOR FOUR HOURS OR ON HIGH FOR TWO HOURS
- 7 GIVE THE SPAGHETTI A GOOD STIR, ADD MOZZARELLA CHEESE TO THE TOP AND COVER TO ALLOW IT TO MELT

LET'S STIR AND MEASURE TOGETHER!



WHAT DO WE NEED?

LET'S MAKE A GROCERY LIST TOGETHER.



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Talking Is Teaching Livingston