## Betty's Simple Spaghetti Casserole Recipe



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In this video, Betty demonstrates how to make her Simple Spaghetti Casserole. This is a wonderful, but very Americanized spaghetti casserole; if you want something a little zestier, just add more Italian spices, some tomato sauce, and top with Parmesan cheese.

## Ingredients:

½ of a16-oz. package thin spaghetti

1 pound lean ground beef

1 large green bell pepper, chopped

1 large onion, chopped

10 3/4-oz. can condensed tomato soup

2 cup shredded sharp Cheddar cheese

2/3 cup water

½ of a small can of chopped ripe olives

½ teaspoon salt

1½ teaspoons dried Italian seasoning (If you want a zestier casserole, increase this to 1 tablespoon dried Italian seasoning.)

8 oz. can tomato sauce, optional (I did not use this ingredient, but it will give you a zestier flavor.)

1 cup grated Parmesan cheese, optional (I did not use this ingredient, but it will add more flavor.)

cooking oil spray

Cook ½ of a 16-oz. package thin spaghetti according to package directions. Drain. Meanwhile, cook 1 pound ground beef, 1 large chopped green pepper, and 1 large chopped onion in a large, deep skillet or Dutch oven over medium-high heat, stirring constantly, until beef is brown and crumbly and the green peppers and onions are softened. Add a 10 ¾-oz. can tomato soup, 2 cups shredded Cheddar cheese, 2/3 cup water, ½ can chopped ripe olives, ½ teaspoon salt, and 1½ teaspoons to 1 tablespoon of dried Italian seasoning. Op-tionally, you may add an 8-oz. can of tomato sauce for a zestier flavor. Stir in cooked spa-ghetti. Pour mixture into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil. Top with 1 cup grated Parmesan cheese, if desired. Cover with aluminum foil, and bake at 350 degrees for about 50 minutes. Remove foil, and bake for an additional 5 minutes. This is a delicious casserole, but it is mild, and you might want to spice it up a bit. Serve it with a nice green salad, and some heated Italian bread, along with light olive oil for dipping the bread. It's a great meal! It makes a lot, but the leftovers the next day taste even better than the original! Enjoy!!! --Betty