



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Baked Spaghetti

INGREDIENTS

2 cups dry pasta (elbow, penne, rigatoni, etc)
2 cups water
1 lb ground beef, browned
1 small zucchini, diced
½ cup diced onions
1.5 cups shredded mozzarella cheese
26 oz. spaghetti sauce
14.5 oz. diced tomatoes, with juice
2 teaspoons Italian seasoning
1 tsp. garlic powder
Salt and pepper to taste

INSTRUCTIONS

1. First, preheat oven to 375 degrees F. Then, spray a 9x13 casserole dish with cooking spray.
2. Layer pasta, ground beef, zucchini, onions, spaghetti sauce, diced tomatoes, and seasonings in the pan. Add 2 cups of water. Stir to mix well.
3. Top with mozzarella cheese.
4. Bake, covered, for 45 minutes or until pasta is tender. Let sit 5-10 minutes. Enjoy!

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