

# Jenny's Easy Casserole

This recipe will probably become a family favorite of yours. Everyone who tries it asks for the recipe. It's hearty, healthy, and very easy to make. I shred my own cheese because I find the pre-shredded ones too dry. I've also made this with whole-wheat angel hair pasta and even egg noodles.

1 tablespoon olive oil  
1 cup chopped onion  
1 large clove garlic, crushed  
1 1/2 lbs. lean ground beef  
24 oz. jar Mushroom spaghetti sauce  
1/4 cup water  
1/2 teaspoon salt  
pepper to taste

10 oz. angel hair pasta  
5 oz. reduced fat cheddar cheese, shredded

1. Preheat oven to 325°.
2. Put on water for pasta.
3. In a large skillet, over medium-high heat, sauté onion & garlic in olive oil until translucent.
4. Add ground beef and cook until no longer pink.
5. Add mushroom sauce and use water to get the remaining sauce out of the jar.
6. Cook, uncovered, for 5 minutes adding salt & pepper to taste.
7. While sauce bubbles, cook & drain the pasta.
8. In a greased 3-quart casserole, make three layers of noodles, sauce, and cheese, ending with cheese.
9. Bake uncovered for about 50 minutes or until nicely browned on top.

\*Makes 8 servings.