



Baked Spaghetti with Venison

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

This recipe for baked spaghetti with deer meat is quick and easy. The venison is such a clean taste that mixes well with the plethora of spices. It takes no time at all and tastes even better the next day.

Ingredients

- 1 (8 ounce) package angel hair pasta - 2 tablespoons olive oil - 1 pound cubed lean venison - 1 small onion
- diced - 1 bell pepper
- diced - 1 (6 ounce) can tomato paste - 2 (15 ounce) cans tomato sauce - 1 teaspoon garlic salt - 1 ½ teaspoons dried dill - 1 ½ teaspoons dried marjoram - 1 ½ teaspoons Italian seasoning - 4 ounces shredded Mozzarella cheese - ¼ cup grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a casserole dish with cooking spray. Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 3 to 5 minutes or until al dente; drain. Meanwhile
2. heat olive oil in a large skillet over medium-high heat until it begins to smoke. Add venison and cook until well browned
3. about 5 minutes. Stir in onion and green pepper
4. and continue cooking until softened
5. about 4 minutes. Add tomato paste and tomato sauce
6. season with garlic salt
7. dill
8. marjoram
9. and Italian seasoning. Bring to a boil
10. then reduce heat to medium and simmer for 5 minutes. Place drained pasta into a prepared casserole dish and pour venison mixture overtop. Sprinkle with mozzarella and Parmesan cheese. Bake in the oven until cheese is bubbly and browned
11. about 25 minutes.