

TikTok Baked Spaghetti

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Serve this cheesy meal with crusty garlic bread and red wine for a comforting dinner

Ingredients

- - ¼ cup unsalted butter
- divided - 1 cup yellow onion
- chopped - 1 ¾ teaspoons kosher salt
- divided - ½ teaspoon Italian seasoning - 4 cloves garlic
- minced
- divided - 1 ½ pounds ground beef or a mixture of pork
- veal
- and beef (meat-loaf mix) - 1 (28 ounce) jar marinara sauce - ¼ cup chopped fresh basil
- plus more for garnish - 1 pound spaghetti - 2 ½ cups heavy cream - 1 ½ cups grated Parmesan cheese - 1 ½ cups shredded mozzarella cheese - crushed red pepper (Optional)

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Melt 2 tablespoons of the butter in a large nonstick skillet over medium-high heat. Add onion and 1/4 teaspoon of the salt; cook until softened
2. about 4 minutes. Add Italian seasoning and 1 teaspoon garlic; cook
3. stirring constantly
4. until fragrant
5. 1 minute. Add ground meat mix and 1 teaspoon of the salt; cook
6. stirring occasionally to crumble
7. until well browned and cooked through
8. 6 to 8 minutes. Add marinara sauce and basil; cook
9. stirring occasionally
10. until warmed through
11. about 3 minutes. Remove from heat and set aside. Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
12. stirring occasionally
13. until tender yet firm to the bite
14. about 12 minutes. Drain and set aside. Meanwhile
15. melt remaining 2 tablespoons butter in a medium saucepan over medium heat. Add remaining 2 teaspoons garlic; cook
16. stirring constantly
17. until fragrant
18. about 1 minute. Add heavy cream; cook
19. whisking often
20. until thickened and coats the back of a spoon
21. 8 to 10 minutes. Remove from heat and gradually whisk in Parmesan cheese and remaining 1/2 teaspoon salt. Transfer pasta and cream mixture to a greased 13x 9 baking dish; toss gently to combine. Spread meat sauce evenly over pasta and sprinkle with mozzarella and crushed red pepper
22. if desired. Bake in preheated oven until bubbly and mozzarella is lightly browned
23. about 25 minutes. Let stand 10 minutes before serving.