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**Easy Spaghetti Recipes**

**By Rachel Paxton**

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Spaghetti has always been a favorite family meal. My teenage daughter will eat leftover spaghetti for breakfast, lunch, and as a mid-afternoon snack. Not everyone loves spaghetti so much that they will go to that extreme, however, and the same meals can get boring after awhile. Here are some ways to jazz up this old favorite:

Italian Sausage Spaghetti 2 lbs. Italian sausage 48 oz. spaghetti sauce 1 (6 oz.) can tomato paste

Green pepper, sliced thin 1 lg. onion, sliced thin 1 tbsp. Parmesan cheese 1 tsp. parsley flakes 1

c. water

Place sausage in skillet and cover in water. Simmer 10 minutes; drain. Meanwhile, place remaining ingredients in crock pot. Add drained sausage and cover; cook on low 4 hours. Increase to high; cook 1 hour more. Cut sausage in bite-size slices and serve over cooked spaghetti. Sprinkle with more Parmesan, if desired.

Irish Italian Spaghetti 1 onion, chopped 2 tbsp. vegetable oil 1 lb. ground beef 1 tsp. salt 1/4 tsp. pepper Dash of red pepper 1/2 tsp. chili powder 1/2 tsp. tabasco sauce 1 can cream of mushroom soup 1 can condensed tomato soup 1 (8 oz.) package spaghetti 1/2 c. grated Parmesan cheese

Brown onion in oil. Add meat and seasonings. Brown lightly, cover. Simmer 10 minutes. Add soups, cover and simmer 45 minutes. Cook spaghetti. Cover with sauce and Parmesan cheese.

Baked Spaghetti 1 c. chopped onion 1 c. chopped green pepper 1 tbsp. butter or margarine 1 (28 oz.) can tomatoes with liquid, cut up 1 (4 oz.) can mushroom stems and pieces, drained 1 (2 1/4 oz.) can sliced ripe olives, drained 2 tsp. dried oregano 1 lb. hamburger, browned 12 oz. spaghetti, cooked and drained 2 c. shredded Cheddar cheese 1 can cream of mushroom soup 1/4 c. water

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1/4 c. grated Parmesan cheese

In a large skillet, saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives, and oregano. Add ground beef. Simmer, uncovered for 10 minutes. Place half of the spaghetti in a greased 13x9x2-inch baking dish. Top with half of the vegetable mixture. Sprinkle with 1 c. cheddar cheese. Repeat layers. Mix soup and water until smooth; pour over casserole. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees for 30 to 35 minutes. Six to 8 servings.

Chicken Spaghetti Casserole 1/2 c. margarine 1 c. chopped red bell pepper 1 (4 oz.) can sliced mushrooms, chopped 1/4 c. chopped hot pepper rings 2 c. chicken broth 1/4 c. flour 2 c. cooked chicken, chopped 1 (4 oz.) can diced pimento 1 tsp. salt 1 oz. chopped slivered almonds 1/2 lb. spaghetti, broken 4 slices American cheese

Melt margarine and cook peppers and mushrooms until tender; add flour and blend well. Add chicken broth. Cook and stir until thickened. Add chicken, pimento, and seasonings; heat and add almonds.

Cook spaghetti in boiling water for about 9 minutes. Drain and mix with previous ingredients. Place in casserole dish and cover with slices of American cheese. Heat at 325 degrees until cheese is melted (approx. 30 to 45 minutes). Serve.

Rachel Paxton is a freelance writer and mom who is the author of What's for Dinner?, an e-cookbook containing more than 250 quick easy dinner ideas. For more recipes, organizing tips, home decorating, crafts, holiday hints, and more, visit Creative Homemaking at

### **Do I really need to follow a Recipe?**

**By Mike Yeager**

These days, it seems like everyone is looking for different recipes to add to their tried and true favorites. Many people are looking for recipes that are low carb or that fit into the type of diet they are on. Or, they are looking for new things they can make for busy nights like crock pot recipes or quick recipes. Maybe you are looking for a new cookie recipe or even an easy gourmet recipe. Whatever your choice is, you can usually do a search for them online.

There are many, many websites full of different and new recipes for you to try. Most web sites offering recipes are able to provide them free of charge. With so many people looking to expand their cooking ability or learn new recipes, the web is a wonderful tool. Search for quick recipes online and you may find not only recipes that are quick, but time saving tips and things you can do ahead to make dinner time quick and simple. You may find many types of quick recipes as well from crock pot recipes that are prepared well ahead of time to easy gourmet recipes. You'll find low carb or low fat recipes to meet your needs.

## Easy Spaghetti Recipes

Regardless of how you are looking for them or what you are looking for, everyone seems to like new recipes to add to their favorites!

For more information on recipes click on one of the links below.

Mike Yeager  
Publisher

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