



Variations of million-dollar spaghetti can be found all over the internet. According to tasteofhome.com, the source of this version, the dish earned its name not because it costs a fortune, but because it tastes so rich. The casserole layers velvety ricotta and cream cheese with cooked spaghetti and a simmered meat sauce.

Million-Dollar Spaghetti

Makes 6 servings

1 package (8 ounces) spaghetti	3 ounces cream cheese
1 pound ground beef	1 cup low-fat ricotta cheese
1 small onion, chopped	1 cup sour cream
2 garlic cloves, minced	3 green onions, chopped
1 jar (14 ounces) spaghetti sauce	1 ½ cups shredded cheddar-Monterey Jack cheese
½ teaspoon salt	
¼ teaspoon pepper	

Cook spaghetti according to package directions; drain.

Meanwhile, in a large skillet, cook beef, onion and garlic over medium heat until beef is no longer pink, 6 to 8 minutes, breaking up beef into crumbles; drain. Stir in spaghetti sauce, salt and pepper; bring to a boil. Reduce heat and simmer, uncovered, 20 minutes, stirring occasionally. Preheat oven to 350 degrees.

In a small bowl, mix cream cheese, ricotta cheese and sour cream until blended; stir in green onions. In a greased 11-by-7-inch baking dish, layer the spaghetti, cream cheese mixture and meat mixture. Top with shredded cheese.

Bake, covered, 25 minutes. Uncover; bake until cheese is bubbly, 5 to 10 minutes longer. If desired, top with additional green onions.