

Spaghetti and Meatball Casserole

Makes 10 to 12 servings

1 pound ground beef
1 pound bulk mild sausage
¼ cup Italian seasoned bread crumbs
1 egg, beaten
1 pound uncooked spaghetti
1 jar (30 ounces) spaghetti sauce
½ cup chopped green onions
1 jar (about 4 ounces) mushrooms, drained
½ cup shredded fresh Parmesan cheese

1. Preheat oven to 350°F.
2. Combine beef, sausage, bread crumbs and egg in medium bowl; mix well. Shape into 24 (1½-inch) meatballs. Place in ungreased 13X9-inch baking pan. Bake 30 to 35 minutes or until no longer pink. Remove meatballs; set aside. Wipe out baking dish.
3. Meanwhile, cook spaghetti as directed on package. Drain. Place spaghetti in same baking dish. Stir in spaghetti sauce, onions and mushrooms. Top with cooked meatballs; cover with foil.
4. Bake 45 to 50 minutes or until heated through. Sprinkle with cheese. Cover; let stand 5 minutes before serving to allow cheese to melt.