

Pasta Casserole

Ingredients

- 3 pounds ground beef
- 1 (8 ounce) block cream cheese, softened
- 1 cup sour cream
- 2 cup ricotta cheese
- 1 teaspoon minced garlic or dried equivalent
- 1 large jar (67 ounces) of spaghetti sauce, divided
- 4 cups jar water
- 2 (16 ounce) boxes cavatappi pasta (spiral pasta)
- 3 cups shredded mozzarella cheese

Instructions

1. Brown and crumble ground beef – season with salt and pepper). Drain excess grease and set aside.
 2. In a bowl, mix together cream cheese, sour cream, ricotta cheese, and garlic
 3. In the bottom of a large (8 quart) or 2 small (6 quart) low cooker, add ½ jar of spaghetti sauce
 4. Evenly layer 1 box of the cavatappi pasta on top of sauce
 5. Pour another ¼ jar of spaghetti sauce over pasta.
 6. Pour on 2 cups of water
 7. Then layer half the cooked ground beef mixture over the top
 8. Dollop the entire cream cheese mixture evenly as possible over the beef layer.
Do not stir
 9. Evenly layer the rest of the cavatappi pasta on top of the cream cheese layer
 10. Top with remaining jar of spaghetti sauce
 11. Pour another 2 cups of water ton top of spaghetti sauce
 12. Finally, layer the rest of the cooked ground beef on top
 13. Cover and cook on low for 3-4 hours.
 14. Stir mixture, then layer with 2 cups shredded mozzarella cheese.
 15. Cover for an additional 15 – 20 minutes
- NOTE: Add the mozzarella cheese upon arrival at the site. Set on the lowest setting upon delivery.