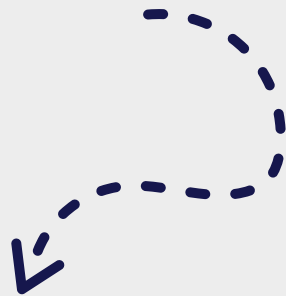


# RECIPE BAKED SPAGHETTI



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## Recipe

- Cooking spray, kosher salt
- 450 g spaghetti
- 30 ml extra-virgin olive oil
- 1 medium yellow onion, finely chopped
- 2 cloves garlic, finely chopped
- 450 g ground beef
- 5 ml Italian seasoning, freshly ground black pepper
- 800 g crushed tomatoes, 230 g tomato sauce
- 120 ml fresh basil leaves, chopped
- 200 g shredded mozzarella, 30 g finely grated Parmesan
- Chopped fresh parsley, for serving

## Method

- **Cook the Spaghetti:**
- Preheat oven to 175°C. Grease a 33 cm x 23 cm baking dish with cooking spray. In a large pot of boiling salted water, cook spaghetti until al dente. Drain and set aside.
- **Prepare the Meat Sauce:**
- Heat olive oil in a large skillet over medium heat. Cook onions, stirring, until softened, about 7 minutes. Add garlic and cook until fragrant, about 1 minute. Add ground beef and Italian seasoning; season with salt and pepper. Cook, breaking up meat, until no longer pink, about 8 minutes.
- **Add Tomatoes and Basil:**
- Stir in crushed tomatoes, tomato sauce, and basil. Simmer, stirring occasionally, until slightly reduced, about 10 minutes; season with salt and pepper.
- **Combine and Transfer:**
- Mix cooked spaghetti with the sauce. Transfer to prepared dish and top with mozzarella and Parmesan.
- **Bake and Serve:**
- Bake until cheese is melted and pasta warmed through, about 20 minutes. Top with parsley and serve immediately.