



Baked Spaghetti Cups with Sausage

total time: 35 min | servings: 4-5 | \$1.05 per serving*

INGREDIENTS

- 1 package spaghetti noodles
- 2 cups spaghetti sauce, divided
- 1 egg
- 1/4 cup grated Parmesan cheese
- 1/4 cup shredded mozzarella cheese
- 6 Bar-S smoked sausage links, sliced
- 1 tbsp dried oregano

GET COOKING

1. Preheat oven to 400 F.
2. Cook spaghetti noodles, rinse with cool water and drain.
3. In a large bowl, mix egg, cheeses, and 1/4 cup spaghetti sauce with spaghetti noodles.
4. In a greased muffin pan, fill each muffin cup with spaghetti mixture.
5. Use a spoon to make a small indent in each spaghetti cup.
6. Place in oven and bake for 15 minutes until the mixture is set.
7. In a frying pan, brown sausage slices for about 4-5 minutes.
8. Place a spoonful of marinara on each cup and add 1-2 sausage slices.
9. Garnish with dried oregano or Parmesan cheese.