

Chicago Spaghetti: A Hearty, Cheesy Twist on a Classic

The Midwestern Twist on Italian Classic



OVEN
375°F

TIME
5-7 min

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INGREDIENTS

to create this hearty and cheesy Chicago Spaghetti:

For the Spaghetti & Cheese Layers: 12 ounces spaghetti 2 tablespoons unsalted butter , melted
1/2 cup grated Parmesan cheese , divided 2 cups shredded mozzarella cheese , divided Optional: 1/2 cup shredded provolone cheese for extra tang:

DIRECTIONS

1. directions until
2. (it should still have a slight bite). Drain well.
3. Butter : Pasta & Cheese:
4. Transfer the drained spaghetti to a large bowl. Add the melted butter and 1/4 cup of the grated Parmesan cheese. Toss well to coat the pasta.
5. Preheat : Oven & Prepare Dish:
6. Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish.
7. Assemble : Spaghetti:
8. Spread a thin layer (about 1 cup) of meat sauce on the bottom of the prepared baking dish.
9. Arrange about half of the buttered spaghetti evenly over the sauce.
10. Top with half of the shredded mozzarella cheese and half of the shredded provolone (if using).
11. Spread about 2-3 cups of the meat sauce over the cheese layer.
12. Add the remaining spaghetti, followed by the remaining shredded mozzarella and provolone cheese.
13. Spoon the remaining meat sauce over the top.
14. Sprinkle with the remaining 1/4 cup of grated : Parmesan cheese.
15. Cover the baking dish tightly with aluminum foil (you can spray the underside of the foil with cooking spray to prevent cheese sticking). Bake for 25 minutes.
16. Uncover & : Finish Baking:
17. Remove the foil and bake for an additional 15-20 minutes, or until the cheese is melted, bubbly, and golden brown on top.

18. Rest & : Serve:
19. Remove the dish from the oven and let it rest for at least
20. 10 minutes
21. before slicing and serving. This allows the layers to set and prevents it from falling apart.

SWAPS & NOTES

Meat: The combination of ground beef and Italian sausage creates a rich, complex flavor.

You can use all beef or all sausage if preferred.

Ground turkey or a plant-based crumble can also be substituted.

Tomatoes: Crushed tomatoes give a good texture.

TIPS FOR SUCCESS

Simmer the Sauce: Allowing the meat sauce to simmer for a good amount of time deepens its flavor, a key to delicious Chicago spaghetti.

Cook Pasta Al Dente: The spaghetti will continue to cook in the oven, so cooking it slightly firm beforehand prevents it from becoming mushy.

Drain Meat Fat: Always drain excess fat from your ground meat after browning to prevent a greasy sauce.

Shred Your Own Cheese: For that perfect, gooey, melty top and creamy layers, shred cheese from blocks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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