

### **DIRECTIONS**

In a large saucepan, cook beef, onions and garlic over medium heat until meat is no longer pink; drain. Stir in spaghetti sauce, tomatoes, tomato paste, water, parsley, Worcestershire sauce, basil and 1 teaspoon oregano. Cover and simmer for 3 hours, stirring occasionally. Cook pasta according to package directions; drain. In a bowl, combine ricotta, mozzarella, 1/4 cup Parmesan cheese, egg substitute, salt and pepper.

In two greased 13-in. x 9-in. x 2-in. baking dishes coated with nonstick cooking spray, spread 1 cup of meat sauce. In each dish, layer a fourth of the pasta, 1 cup meat sauce and a fourth of the cheese mixture. Repeat layers of pasta, sauce and cheese mixture. Top with remaining sauce. Sprinkle with remaining Parmesan cheese and oregano. Cover and bake at 350° for 1 hour or until heated through. Yield: 2 casseroles.

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