

GREEK SPAGHETTI

1 - 16 oz. box thin spaghetti
1 medium onion, chopped
1 medium green pepper, chopped
1/2 cup melted margarine
1 cup chopped mushrooms, drained
14 oz. can black olives, chopped
1 - 28 size can tomatoes, drained (may use more
tomatoes and part of juice.)
8 oz. sharp cheddar cheese or American processed
cheese, shredded
1 can mushroom soup
1/4 cup water

Cook spaghetti and drain. Saute onions and pepper in margarine. Stir in mushrooms and tomatoes and simmer 10 minutes. Spread 1/2 spaghetti in butter dish, spread 1/2 sauce, 1/2 cheese, and repeat 2nd layer. Combine soup and water. Cover top layer with more cheese. Cover and bake at 350 degrees for 20-30 minutes.

Gets rave reviews at pot lucks. When you tell them it's "Greek" spaghetti, it impresses them every time.

Janet Ambler