



SPAGHETTI ORIENTAL

- 1/2 Pound Ground Beef
- 1/2 Pound Ground Pork
- 1 Onion, Minced
- 1 Cup Diced Celery
- 1 Bell Pepper, Sliced In Matchsticks
- 1 Small Can Water Chestnuts, Sliced
- 1 Small Can Bamboo Shoots, Sliced
- 1/2 Cup Sliced Mushrooms
- 1/2 Cup Snow Peas
- 4 Ounces Uncooked Spaghetti Noodles
- 2 Cups Tomato Soup
- 1/2 Cup Water
- 3/4 Cup Shredded Sharp Cheese
- 1 1/2 Teaspoons Salt

DIRECTIONS

1. Cook beef and pork until browned.
2. Add onion, celery, pepper, water chestnuts, bamboo shoots, mushrooms, and snow peas.
3. Cook 10 minutes.
4. Cook spaghetti until al dente.
5. Add to vegetable mixture.
6. Add soup, water, cheese and salt.
7. Simmer 30 minutes.
8. Turn into a casserole.
9. Bake in a 350 degree oven for 45 minutes.