



Inspired by
Italian Cuisine

ONE POT SPAGHETTI

Makes 10 servings

Ingredients

- 1 pound lean ground beef
- 1 medium, chopped onion
- 3 1/2 cups water
- 1, 15-ounce can low-sodium tomato sauce
- 2 teaspoons dried oregano
- 1/2 teaspoon sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon rosemary
- 1/4 teaspoon black pepper
- 16 ounces broken spaghetti noodles
- 1 cup shredded Parmesan cheese

How to Make

1. Brown meat and onions in a large skillet over medium-high heat (300 °F in an electric skillet). Drain fat.
2. Stir in water, tomato sauce, and spices; bring to a boil.
3. Add spaghetti, cover pan, and simmer 10 to 15 minutes, stirring often to prevent sticking.
4. When spaghetti is tender, top with grated cheese.
5. Refrigerate leftovers within 2 hours.