

Stovetop “Baked” Spaghetti

Ingredients

- 1 pound lean ground beef
- 1 small onion, chopped
- 1/2 tsp garlic powder
- 1, 24-ounce jar pasta sauce
- 1 cup water
- 8 ounces uncooked spaghetti
- 1, 14.5-ounce can green beans, drained and rinsed
- 1 1/2 cups low-fat cottage cheese
- 1/2 cup reduced-fat shredded mozzarella cheese

Servings

8 cups



Cook time

20 minutes



Recipe Video



Directions

- 1 In a large skillet over medium-high heat, add ground beef, onion, and garlic powder. Use a spoon to break up ground beef and stir until meat is browned.
- 2 Add spaghetti sauce and water to the skillet. Bring to a boil.

Break spaghetti into smaller pieces (halves or thirds) so that the spaghetti fits into the skillet. Stir around to cover all pasta with sauce. Cover, reduce heat to medium-low, and simmer for 5 minutes.
- 3 Stir green beans into pasta mixture. Cover and cook for 2-3 minutes.
- 4 Spoon cottage cheese over the top of the mixture. Sprinkle mozzarella evenly over the top. Cover and simmer for 5-10 minutes until the cheese is melted and the pasta is cooked through.