

One Pot Spaghetti

Prep: 10 minutes // Cook: 25 minutes // Total: 35 minutes // Servings: 4

Ingredients:

- 1 lb ground beef
- 1 small onion, diced
- 1 small bell pepper, diced
- 3 cloves garlic, minced
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon Italian Seasonings
- salt and pepper
- 2 ½ cups chicken broth, or beef broth
- 14.5 oz diced tomatoes, undrained
- ½ lb spaghetti, uncooked
- 24 oz marinara sauce
- 2 tablespoons cream cheese softened (optional)

Instructions:

1. Cook and crumble the ground beef and onions over medium-high heat until nearly cooked through. Add the diced peppers, garlic, and seasonings during the last 2-3 minutes. Set aside on a separate plate and drain any grease.
2. Add chicken broth to the pot and use a silicone spatula to “clean” the brown spots on the bottom. Bring the broth to a boil. Add the uncooked spaghetti noodles and use kitchen tongs to twist the noodles into the pot as they soften. Once softened, add the undrained diced tomatoes.
3. Add the marinara sauce and softened cream cheese. Submerge the pasta underneath. Cover partially and simmer until cooked through, the pasta will take about 15-20 minutes total. Periodically run a silicone spatula along the bottom of the pot to ensure the pasta doesn’t stick.
4. Add the meat back to the sauce and heat through. Serve with garlic bread with cheese

Notes:

- Mushrooms make a great addition to this meal as well.
- If you plan on having leftovers, consider adding slightly more marinara sauce, as the noodles will absorb more liquid during storage.
- If it feels as though you need more liquid for the pasta to finish cooking, add a little more broth. Conversely, if your sauce feels too thin, let it simmer, uncovered, until the additional liquid has evaporated.