

Spaghetti with Meat Sauce

8 oz. Spaghetti

1 Tbsp. olive oil

¼ small onion, diced

¼ pound ground meat such as beef

3 mushrooms, sliced

1 clove garlic, minced fine

½ jar prepared Marinara or Spaghetti Sauce

1. Bring a pan of water to a boil and cook pasta.
2. In a 10" saute pan, preheat olive oil and saute onions until translucent. (about 4-5 minutes).
3. Add ground meat and cook, stirring often until no longer pink in the middle.
4. Add mushrooms and saute' 4-5 minutes longer.
5. Add garlic and cook for 1-2 minutes, making sure the garlic does not burn.
6. Add pasta sauce to the pan, heat thoroughly and season to taste with salt & pepper.
7. Pour sauce over drained pasta, toss & serve.