

## Italian-Style Hamburger Magic Dinner

Prepare your pantry meals:

(each recipe make 1 meal of 4 servings)

- 2 cups uncooked penne or macaroni
- 2 tbsp. dried onion flakes
- 1 tsp. dried basil
- 1/2 tsp. dried oregano
- 1/2 tsp. garlic powder or granules
- 1/2 tsp. salt

Combine all ingredients in a ziptop bag or quart canning jar. Seal. Store in the pantry until ready to use.

To Cook:

- 1 pound ground beef
- 1 recipe of Italian-style Magic Dinner (above)
- 15 oz. can tomato sauce
- 3 cups water

In a large sauté pan or skillet, brown the ground beef. Drain off any fat. Add water, tomato sauce, and Magic Dinner mix; stir. Bring to a boil. Reduce heat and cover. Simmer for 12 to 18 minutes, until pasta is al dente. Stir often to prevent sticking while simmering. Let sit a few minutes in the pan, but off the heat, to allow the sauce to thicken slightly.

\* I start checking the pasta after simmering for the pasta's recommended cooking time. Since it is simmering, instead of boiling, it usually takes several additional minutes to cook; but it never hurts to check. If the sauce is too thin, remove the lid from the pan during the last few minutes of cooking. If the sauce is too thick, add more water a little at a time to the desired consistency.