

Spaghetti with Meat Sauce

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Here's what you need:

1-1/2 Lbs. ground beef (I use an 80/20 or 85/15 for the most flavor)

1/2 yellow onion, diced

3 tsp. Italian seasoning, divided

1 tsp. granulated garlic

1 tsp. salt

1/2 tsp. pepper

2 ea. 1 Lb. 8 oz jars marinara sauce (I use Ragu)

1 Lb. Spaghetti noodles, cooked

In a large skillet brown the ground beef with the onions, seasoned with 1 tsp. Italian seasoning, 1 tsp. salt and 1/2 tsp. pepper.

Put on a large stockpot of water and bring to a boil.

When the ground beef is browned, add the sauce and 2 more tsp. Italian Seasoning and 1 tsp. granulated garlic. Bring to a boil and reduce to a simmer. Taste to see if it needs more salt and pepper.

Simmer for 10 minutes. While the sauce is simmering cook the noodles according to the package directions.

Drain the pasta and put in a large dish and pour the sauce over the top. Stir until all the pasta is coated with sauce. Top with fresh grated Parmesan.

Serves 8