

pasta with homemade sauce.

we cook it with broccoli and garlic bread. it uses 4 cooking techniques - boiling for pasta and sauce, steaming for broccoli, broiling for toasting the bread, and pan frying for the meat in the sauce.

1 medium can of tomatoes (14-20 oz, whole or chopped is fine)

3/4 stick of butter

half of an onion

simmer for 30 minutes. add seasoning like basil or italian spices if you want.

1 bag of spaghetti and you break it to smaller pieces.

boil until tender. then strain out the water.

1 pound of ground meat or veggie crumbles.

cook in a skillet until browned.

mix sauce, meat, and pasta in one pot.

broccoli can be fresh or frozen. put into a steamer basket and steam until tender.

slice bread like italian bread or baguette and put on a baking pan. use a brush to put olive oil on top. my dad likes to mix garlic powder or garlic salt or spices in the oil, my mom sprinkles it on top of the oily bread but you need garlic or its not garlic bread!

put in oven on top shelf, under broiler on low heat and watch it so it does not burn.

Oh forgot to add: recipe calls to remove the half onion once sauce is cooked - it's just there to sweeten & flavor the sauce. Could easily be chopped up and left in, but this recipe just says throw it in there whole.