

SPAGHETTI

SERVINGS: 12

- 2 lbs ground beef
- 3 tbsp olive oil
- 1 large yellow onion, diced
- 1 large green bell pepper, diced
- 3 cloves garlic, minced
- 1 cup beef broth
- 1 28-oz can of crushed tomatoes
- 1 15-oz can of diced tomatoes
- 1 4-oz can of tomato paste
- 1 jar of marinara sauce
- 1 tsp ground oregano
- 2 bay leaves
- 2 tsp salt
- 1 tbsp sugar
- 1/2 cup grated parmesan, plus more for serving
- 1 lb spaghetti

ingredients

directions

1. In a large pot over medium heat, brown the ground beef until completely cooked. Remove meat with a slotted spoon and set aside. Drain excess grease out of pot.
2. Drizzle pot with olive oil and saute the onion and bell pepper for 5 minutes then add in the garlic for 1 minute.
3. Pour in the beef broth and cook for 5 minutes.
4. Add the crushed tomatoes, diced tomatoes, tomato paste, and marinara sauce. Stir then add oregano, bay leaves, salt, and sugar.
5. Stir in the browned ground beef. Cover and let simmer for 1 hour. After simmering, stir in the parmesan.
6. Cook pasta according to package directions then serve topped with sauce and extra parmesan.