

## *Simple Skillet Spaghetti*

**1 1/2 LBS GROUND BEEF, BROWNED & DRAINED**  
**14 OZ. CAN DICED TOMATOES**  
**1 CAN OF HUNT'S PASTA SAUCE**  
**1 CUP WATER**  
**1/2 LB. THIN SPAGHETTI NOODLES**

Mix all ingredients (except spaghetti noodles) well.  
Simmer on low for 10 minutes.

Add 1/2 pound of thin spaghetti noodles to the sauce, making sure it is all completely submerged; if not, add more water. Cover with lid and simmer on low temperature until pasta is done (about 15 minutes).

Add slices of mozzarella cheese and sprinkle with Kraft parmesan. Place the lid back on top until the cheese is melted and serve! Quick and easy spaghetti!

*“If you are in a hurry, this is a great way to make spaghetti! It is also very economical since the canned sauce is cheaper. If you want to dress it up a little bit, add a clove of pressed garlic! Make sure your pasta is submerged and use a large stock pot if you do not have a deep skillet.”*

*-Tammy*