



Quick Pasta Whatever

With Skillet Meat Marinara Sauce

During the quarantine we got creative with cravings since you can only eat survival food for so long and you need something fresh! Ron wanted spaghetti, but I couldn't stand to open a jar of Prego sauce. So, I came up with this variation that turned out to be easy, and the perfect comfort food.

Camine Pappas / Serves 4 / April 2020

INGREDIENTS:

½ lb ground beef (90%)
½ pint cherry tomatoes quartered
1 large stalk celery cut into small dice
1/3 sweet onion, diced
2 large cloves of garlic finely diced
1 can tomato sauce (plain, no flavorings)
2 T light olive oil
2 T balsamic vinegar
2 T white sugar
¼ t each of paprika and turmeric powder
1 heaping T dried good oregano
Salt and pepper to taste (about 1 ½ t salt and ¼ t pepper)
1 ½ C egg noodles (dry) cooked to al dente
Shaved parmigiana reggiano cheese and parsley to garnish.



METHOD:

Heat large saucepan with the oil. Add the onion and celery and tomatoes and cook until onions are translucent. Add the garlic and stir until fragrant. Add the ground beef and cook on medium until almost done. Add the tomato sauce, balsamic vinegar, sugar, paprika, turmeric, oregano, and salt and pepper. Simmer on low for about 30 minutes. In the meantime bring 8-10 C salted water to a boil. Add pasta. Cook to al dente. Drain and add to meat sauce and combine. Serve.

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