Best DUTY
QUALITY CAST IRON

SPAGHETTI

INGREDIENTS

- 500g ground beef mince
- 1 red onion (diced)
- 2 medium spring onions
- 5 cloves garlic (minced)
- 450g canned tomatoes
- 450g tomato paste
- 2 3/4 cup water
- 1 tablespoon Italian Herbs
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon sugar
- 350g spaghetti
- 3/4 cup grated Parmesan cheese
- fresh chopped parsley

tbsp = tablespoon
tsp = teaspoon

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DIRECTIONS

1. Add the ground beef and onion to a Best Duty pot over medium heat and cook until browned. Drain the excess oil.
2. Add the garlic to the pot and cook for 30 seconds, stirring.
3. Stir in the tomato paste, undrained canned tomatoes, and water. Add the Italian herbs, salt, pepper, and sugar. Bring to a boil over medium heat.
4. Once boiling, break the spaghetti in half and add to the pot. Stir to submerge the noodles in the liquid.
5. Return to a boil, reduce to a simmer, and cover.
6. Cook, stirring occasionally, for 10-12 minutes or until noodles are cooked through.
7. Sprinkle the Parmesan cheese and parsley over the top and stir to combine.
8. Serve and enjoy.

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