

## Slow Cooker Church Supper Spaghetti - A Hearty Crowd-Pleaser Made Easy

Few dishes say "comfort food" like a big pot of spaghetti, and this



**TIME**  
**40 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

#### Base Ingredients:

- 2 lbs ground beef or Italian sausage
- 1 medium onion, diced
- 4 cloves garlic, minced
- 2 jars (24 oz each) pasta sauce (your favorite brand)
- 1 can (14.5 oz) diced tomatoes (optional)
- 2 tsp Italian seasoning
- 1 tsp sugar (to balance acidity)
- 1 tsp salt

#### Optional Toppings:

- $\frac{1}{2}$  cup shredded mozzarella
- $\frac{1}{2}$  cup grated Parmesan
- Fresh basil or parsley, for garnish

#### Step-by-Step Instructions:

1 Brown the Meat:

2 Transfer to the Slow Cooker:

3 Slow Cook:

LOW for 4-5 hours, or

HIGH for 2-3 hours

4 Add the Pasta:

5 Cook Until Tender:

6 Add Cheese (Optional):

7 Serve & Garnish:

Tips for Success:

Don't overcook the pasta-check at the 30-minute mark for doneness.

Use low-sodium broth if you want extra flavor without overpowering salt.

Make it creamy by stirring in  $\frac{1}{2}$  cup cream cheese or ricotta at the end.

Prep ahead: Brown the meat and mix the sauce the night before. Refrigerate, then start cooking the next morning.

Serving Suggestions & Pairings:

A crisp green salad or Caesar salad

Garlic bread or soft dinner rolls

Roasted vegetables or steamed broccoli

## DIRECTIONS

1. **Brown the Meat:** In a large skillet, cook ground beef or sausage with the onion and garlic over medium heat until browned. Drain excess fat.
2. **Transfer to the Slow Cooker:** Add the cooked meat to your slow cooker. Stir in the pasta sauce, diced tomatoes (if using), Italian seasoning, sugar, salt, and pepper.
3. **Slow Cook:** Cover and cook on:
4. **LOW** for 4-5 hours, or
5. **HIGH** for 2-3 hours
6. **Add the Pasta:** About 30-40 minutes before serving, stir in the broken spaghetti noodles and water (or broth). Press the pasta down into the sauce to ensure full coverage.
7. **Cook Until Tender:** Cover and cook on **HIGH** for 30-40 minutes. Stir once halfway through to prevent sticking. Noodles should be tender but not mushy.
8. **Add Cheese (Optional):** Sprinkle mozzarella over the top in the last 10 minutes of cooking and let it melt.
9. **Serve & Garnish:** Dish out hot servings, topped with Parmesan and fresh herbs. Serve directly from the slow cooker on warm if entertaining.
10. **Tips for Success:** Don't overcook the pasta-check at the 30-minute mark for doneness.
11. Use low-sodium broth if you want extra flavor without overpowering salt.
12. Make it creamy by stirring in  $\frac{1}{2}$  cup cream cheese or ricotta at the end.
13. **Prep ahead:** Brown the meat and mix the sauce the night before. Refrigerate, then start cooking the next

morning.

14. **Serving Suggestions & Pairings:** This dish pairs well with:
15. A crisp green salad or : Caesar salad
16. Garlic bread or soft dinner rolls
17. Roasted vegetables or steamed broccoli
18. Or round it out with: Dorito Casserole for another hearty, cheesy crowd-pleaser
19. **Crockpot :** Nacho Dip to serve as an appetizer before the main
20. **Chicken :** Enchiladas for a second comfort main at large gatherings
21. **Easy :** Turkey Wings to offer a protein-packed side
22. **One-:** Pan Breakfast Bake if you're serving brunch-for-dinner
23. **Make-Ahead & Storage: Fridge:** Store leftovers in an airtight container for up to 4 days.
24. **Freezer:** Freeze sauce (without noodles) for up to 2 months. Thaw and add pasta when reheating.
25. **Meal :** Prep Tip: Brown the meat and combine with sauces the night before for a quick start the next day.

## TIPS FOR SUCCESS

Don't overcook the pasta-check at the 30-minute mark for doneness.

Use low-sodium broth if you want extra flavor without overpowering salt.

Make it creamy by stirring in ½ cup cream cheese or ricotta at the end.

Prep ahead: Brown the meat and mix the sauce the night before.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/slow-cooker-church-supper-spaghetti-a-hearty-crowd-pleaser-made-easy/>