

Slow Cooker Church Supper Spaghetti: The Easiest Way to Feed a Crowd

easy, comforting meals that feed a crowd



TIME
10 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 1 pound ground beef (or Italian sausage for extra flavor)
 - 1 small onion, diced
 - 3 cloves garlic, minced
 - 1 (28-ounce) can crushed tomatoes
 - 1 (15-ounce) can tomato sauce
 - 1 (6-ounce) can tomato paste
 - 1 cup beef broth or water
 - 1 tablespoon Italian seasoning
 - 1 teaspoon salt
 - $\frac{1}{2}$ teaspoon black pepper
 - $\frac{1}{2}$ teaspoon red pepper flakes (optional, for heat)
 - 1 teaspoon sugar (to balance acidity)
 - 12 ounces uncooked spaghetti
 - $\frac{1}{2}$ cup grated Parmesan cheese (for serving)
 - 2 tablespoons fresh basil or parsley (for garnish)
- How to Make Slow Cooker Church Supper Spaghetti:
1. Brown the Meat:
 2. Add Ingredients to the Slow Cooker:
 3. Let It Simmer:
 4. Add the Spaghetti:
 5. Serve and Enjoy:
- My Best Tips for Slow Cooker Spaghetti:
- Brown the meat first - This step enhances the flavor and prevents excess grease in the sauce.
- Don't overcook the pasta - Add it towards the end

so it doesn't turn mushy.

Use Italian sausage for extra depth - It adds amazing flavor to the sauce.

Try different pasta shapes - If you prefer, swap spaghetti for penne or rotini.

What to Serve with Church Supper Spaghetti:

Garlic bread - Perfect for soaking up that rich sauce.

Caesar or garden salad - A fresh, crisp salad balances out the hearty pasta.

Roasted vegetables - Try zucchini, bell peppers, or mushrooms.

Meatballs - For an even heartier meal, add some homemade or store-bought meatballs.

FAQs:

DIRECTIONS

- 1. Brown the Meat:** In a large skillet, cook the ground beef and diced onion over medium heat until the meat is browned and the onion is soft. Drain any excess grease, then stir in the garlic and cook for another 30 seconds until fragrant.
- 2. Add Ingredients to the Slow Cooker:** Transfer the cooked meat to the slow cooker. Stir in the crushed tomatoes, tomato sauce, tomato paste, beef broth, Italian seasoning, salt, black pepper, red pepper flakes, and sugar.
- 3. Let It Simmer:** Cover and cook on low for 6 hours or high for 3-4 hours. This allows the flavors to meld together beautifully.
- 4. Add the Spaghetti:** Break the uncooked spaghetti in half and stir it into the sauce. Push the pasta down so it's submerged in the liquid. Cover and cook on low for another 20-30 minutes, stirring occasionally until the pasta is tender.
- 5. Serve and Enjoy:** Stir everything well and serve hot, topped with grated Parmesan cheese and fresh basil or parsley. Pair with garlic bread and a side salad for a complete meal.
- 6. My Best Tips for Slow Cooker Spaghetti:** Brown the meat first - This step enhances the flavor and prevents excess grease in the sauce.
- 7. Don't overcook the pasta -** Add it towards the end so it doesn't turn mushy.
- 8. Use : Italian sausage for extra depth -** It adds amazing flavor to the sauce.
- 9. Try different pasta shapes -** If you prefer, swap spaghetti for penne or rotini.

10. What to Serve with Church Supper Spaghetti: This spaghetti is a meal on its own, but here are some great side dishes to make it even better:
11. Garlic bread - Perfect for soaking up that rich sauce.
12. Caesar or garden salad - A fresh, crisp salad balances out the hearty pasta.
13. Roasted vegetables - Try zucchini, bell peppers, or mushrooms.
14. Meatballs - For an even heartier meal, add some homemade or store-bought meatballs.
15. FAQs: Can I make this spaghetti ahead of time?Yes! Store the cooked spaghetti in an airtight container in the fridge for up to 4 days. Reheat on the stove with a little extra broth or sauce to loosen it up.
16. Can I freeze leftovers?Yes! Let the spaghetti cool completely, then freeze in an airtight container for up to 3 months. Thaw overnight in the fridge and reheat before serving.
17. Can I use whole wheat or gluten-free pasta?Absolutely! Just keep an eye on the cooking time, as different pasta types may cook faster or slower.
18. This : Slow Cooker Church Supper Spaghetti is easy, hearty, and packed with flavor-the perfect dish for feeding a crowd with minimal effort. Whether you're cooking for a church potluck, family dinner, or a busy weeknight, this recipe will become a go-to favorite.
19. Give it a try and let me know how it turns out!

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

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