

Southern Spaghetti and Green Beans with Seasoned Saltine Crackers

Spaghetti and Green Beans with Seasoned Crackers: A Southern-Inspired Comfort Combo



OVEN
350°F

TIME
15 min

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INGREDIENTS

Saltine crackers
Olive oil (just enough to coat)
Crushed red pepper flakes
Montreal steak seasoning
Garlic powder
Your favorite spaghetti (classic, meat sauce, or veggie-packed)
Green beans, steamed or sautéed with garlic and butter
Optional: grated Parmesan, lemon zest, or a drizzle of hot sauce

DIRECTIONS

1. **Make the Seasoned Crackers:** Preheat oven to 350°F. Place saltines in a single layer on a baking sheet. Drizzle lightly with olive oil and sprinkle generously with garlic powder, crushed red pepper, and Montreal steak seasoning. Toss or brush to coat. Bake until golden and crispy, about 12-15 minutes. Cool slightly before serving.
2. **Cook the Spaghetti:** Boil spaghetti according to package instructions. Drain and toss with butter, marinara, meat sauce, or your favorite combo.
3. **Prepare the Green Beans:** Steam or sauté green beans until just tender. Season with salt, pepper, and a pat of butter or a sprinkle of garlic powder.
4. **Plate and Serve:** Serve a scoop of spaghetti with a side of green beans and a pile of seasoned crackers on the side for snacking, dipping, or crumbling over everything.

SWAPS & NOTES

Use buttery round crackers or oyster crackers if saltines aren't your style.

Sub in Italian seasoning or Cajun spice for the crackers if you want a flavor twist.

Green beans can be fresh, frozen, or canned-just cook them until tender and season well.

Make the Seasoned Crackers Preheat oven to 350°F.

TIPS FOR SUCCESS

Don't overdo the oil on the crackers-just enough to help the seasoning stick.

Crackers store well in an airtight container and stay crispy for days.

The seasoned crackers also pair beautifully with soups, dips, or as a crunchy salad topper.

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

Original recipe: <https://chefmaniac.com/southern-spaghetti-and-green-beans-with-seasoned-saltine-crackers/>