

Quick & Delicious Spaghetti and Green Bean Meal

Spaghetti and Green Beans & Seasoned Crackers



OVEN
350°F

TIME
8-12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound spaghetti (or your favorite long pasta)
- 1 pound fresh or frozen green beans, trimmed
- 2-3 tablespoons olive oil
- Salt and black pepper to taste
- Garlic powder to taste
- Onion powder to taste
- Optional: Marinara or tomato sauce for serving
- 1 sleeve Saltine crackers (about 40-50 crackers)
- Approximately 2 tablespoons olive oil
- Generous sprinkle of crushed red pepper (to taste, for heat)
- Generous sprinkle of Montreal steak seasoning (or a blend of garlic, onion, paprika, salt, and pepper)
- Generous sprinkle of garlic powder

Swaps and Notes:

Spaghetti & Green Beans: You can easily add cooked ground beef, sausage, or even chicken to the spaghetti and green beans for a more substantial meal. A simple marinara sauce can also be added for a saucier dish.

Green Beans: Fresh green beans are wonderful, but frozen (no need to thaw) work perfectly for convenience.

Crackers: While Saltines are classic, Ritz crackers or other plain, savory crackers could be used. The key is a relatively flat surface for seasoning.

Montreal Steak Seasoning: This blend typically

contains coarse salt, black pepper, garlic, onion, and paprika, giving a robust savory flavor. If you don't have it, you can create your own mix using individual spices.

Seasoning to Taste: This recipe encourages intuition! Start with a generous sprinkle, and you can always add more. The goal is to coat the crackers well for flavor.

Olive Oil for Crackers: Helps the seasoning stick and makes the crackers crisp up beautifully.

Directions:

Preheat Oven for Crackers: Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper for easy cleanup.

Prepare & Season Crackers: Lay the Saltine crackers out in a single layer on the prepared baking sheet. Drizzle them with olive oil, ensuring a light, even coat. Now, get ready to season! Generously sprinkle crushed red pepper, Montreal steak seasoning, and garlic powder over the crackers. Since there are no exact measurements, season them to your instincts, ensuring a good, even coating on each cracker for maximum flavor.

Bake Crackers: Place the baking sheet with the seasoned crackers in the preheated oven. Bake for about 8-12 minutes, or until the crackers are golden brown and wonderfully crispy. Keep a close eye on them, as they can burn quickly. Remove from the oven and set aside to cool.

Cook Spaghetti & Green Beans: While the crackers bake, bring a large pot of salted water to a rolling boil. Add the spaghetti and cook according to package directions until al dente. During the last 5-7 minutes of the spaghetti's cooking time (depending on if using fresh or frozen), add the trimmed green beans to the boiling water with the pasta. This allows them to cook together until tender-crisp.

Drain & Season Pasta/Beans: Once the spaghetti and green beans are cooked, drain them thoroughly. Return them to the empty pot or a large serving bowl. Drizzle with 2-3 tablespoons of olive oil. Season with salt, black pepper, garlic powder, and onion powder to taste. Toss everything gently until well combined and coated with the seasonings.

Serve: Serve the hot spaghetti and green beans immediately. Crumble or serve whole portions of the crispy seasoned crackers alongside, or even crumble some directly over the pasta for an added crunch and burst of flavor.

Tips for Success:

Don't Overcook Crackers: Keep a close watch on the crackers in the oven. They turn golden quickly, and burnt crackers are no fun!

Even Seasoning on Crackers: Drizzle the olive oil first to help the seasonings adhere evenly.

Al Dente Pasta: Cook the spaghetti to al dente so it still has a slight bite and doesn't become mushy when combined with the green beans.

Cook Green Beans to Tender-Crisp: You want them vibrant green and still with a slight snap, not limp.

Season to Your Liking: For both the pasta/beans and crackers, trust your instincts with the seasonings. Taste as you go if you're unsure.

Add a Sauce (Optional): If you prefer a saucier dish, a simple marinara or a light butter-garlic sauce would pair well with the spaghetti and green beans.

Serving Suggestions and Pairings:

As a main course, it's hearty enough on its own, especially with the flavorful crackers.

DIRECTIONS

- 1. Preheat :** **Oven for Crackers:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper for easy cleanup.
- 2. Prepare & : Season Crackers:** Lay the Saltine crackers out in a single layer on the prepared baking sheet. Drizzle them with olive oil, ensuring a light, even coat. Now, get ready to season! Generously sprinkle crushed red pepper, Montreal steak seasoning, and garlic powder over the crackers. Since there are no exact measurements, season them to your instincts, ensuring a good, even coating on each cracker for maximum flavor.
- 3. Bake :** **Crackers:** Place the baking sheet with the seasoned crackers in the preheated oven. Bake for about 8-12 minutes, or until the crackers are golden brown and wonderfully crispy. Keep a close eye on them, as they can burn quickly. Remove from the oven and set aside to cool.
- 4. Cook :** **Spaghetti & Green Beans:** While the crackers bake, bring a large pot of salted water to a rolling boil. Add the spaghetti and cook according to package directions until al dente. During the last 5-7 minutes of the spaghetti's cooking time (depending on if using fresh or frozen), add the trimmed green beans to the boiling water with the pasta. This allows them to cook together until tender-crisp.
- 5. Drain & : Season Pasta/Beans:** Once the spaghetti and green beans are cooked, drain them thoroughly. Return them to the empty pot or a large serving bowl. Drizzle with 2-3 tablespoons of olive oil. Season with salt, black pepper, garlic powder, and onion powder to taste. Toss everything gently until well combined and

coated with the seasonings.

6. **Serve:** Serve the hot spaghetti and green beans immediately. Crumble or serve whole portions of the crispy seasoned crackers alongside, or even crumble some directly over the pasta for an added crunch and burst of flavor.
7. **Tips for Success: Don't Overcook Crackers:** Keep a close watch on the crackers in the oven. They turn golden quickly, and burnt crackers are no fun!
8. **Even : Seasoning on Crackers:** Drizzle the olive oil first to help the seasonings adhere evenly.
9. **Al Dente : Pasta:** Cook the spaghetti to al dente so it still has a slight bite and doesn't become mushy when combined with the green beans.
10. **Cook : Green Beans to Tender-Crisp:** You want them vibrant green and still with a slight snap, not limp.
11. **Season to : Your Liking:** For both the pasta/beans and crackers, trust your instincts with the seasonings. Taste as you go if you're unsure.
12. **Add a : Sauce (Optional):** If you prefer a saucier dish, a simple marinara or a light butter-garlic sauce would pair well with the spaghetti and green beans.
13. **Serving Suggestions and Pairings:** This Spaghetti and Green Beans & Seasoned Crackers makes a fantastic light meal or a comforting side dish.
14. **As a main course,** it's hearty enough on its own, especially with the flavorful crackers.
15. **Pair it with a simple side salad** for added freshness.
16. **It's a great accompaniment** to grilled chicken or fish.
17. **A sprinkle of grated : Parmesan cheese** over the pasta and green beans would also be delicious.
18. **For other hearty and comforting meals,** you might also enjoy:
19. **My Classic : Spaghetti Recipe with Homemade Sauce** for a more traditional pasta experience.
20. **My This : Tomato Skillet with Okra and Sausage** is My Favorite Quick Dinner Packed with Southern Flavor for another easy skillet meal.
21. **Storage and Leftover Tips:** The seasoned crackers are best enjoyed fresh, as they can lose their crispness over time. Store any leftover crackers in an airtight container at room temperature for up to 2-3 days, though they may soften. Leftover spaghetti and green beans can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in the microwave or in a skillet over medium-low heat, adding a splash of water or broth if needed to loosen the pasta.
22. **More Recipes You Will Love:** If you loved the easy and comforting nature of this dish, you'll find similar satisfaction in these other fantastic recipes:
23. **For another easy, cheesy crowd-pleaser,** try my This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit.
24. **If you enjoy simple weeknight solutions,** my : This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a fun option.
25. **And for a truly impressive yet simple pasta bake,** check out This Instant Pot Lasagna is My Favorite Way

to Make Comfort Food Fast.

SWAPS & NOTES

Spaghetti & Green Beans: You can easily add cooked ground beef, sausage, or even chicken to the spaghetti and green beans for a more substantial meal.

A simple marinara sauce can also be added for a saucier dish.

Green Beans: Fresh green beans are wonderful, but frozen (no need to thaw) work perfectly for convenience.

Crackers: While Saltines are classic, Ritz crackers or other plain, savory crackers could be used.

TIPS FOR SUCCESS

Don't Overcook Crackers: Keep a close watch on the crackers in the oven.

They turn golden quickly, and burnt crackers are no fun!

Even Seasoning on Crackers: Drizzle the olive oil first to help the seasonings adhere evenly.

Al Dente Pasta: Cook the spaghetti to al dente so it still has a slight bite and doesn't become mushy when combined with the green beans.

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

Original recipe: <https://chefmaniac.com/quick-delicious-spaghetti-and-green-bean-meal/>