

## Italian Drunken Noodles: A Hearty, Flavorful One-Pan Meal

Mexican chicken and rice casserole



**TIME**  
**3-4 min**

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### INGREDIENTS

- 1 tablespoon olive oil
- 1 pound ground beef (or ground Italian sausage)
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 (28 oz) can crushed tomatoes
- 1 cup red wine (a dry red like a Merlot or Cabernet Sauvignon)
- 1 cup beef broth or water
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ teaspoon red pepper flakes (optional, for heat)
- 12 ounces spaghetti, broken in half
- 1 cup shredded mozzarella cheese
- Fresh basil or parsley, chopped (for garnish)
- Salt and pepper to taste

### DIRECTIONS

- 1. Brown the : Meat:** In a large, deep skillet or Dutch oven, heat the olive oil over medium-high heat. Add the ground beef and cook until it's browned and cooked through, breaking it up with a spoon as it cooks. Drain off any excess grease.
- 2. SautØ the Aromatics:** Add the chopped onion to the skillet and cook for 3-4 minutes until it starts to soften. Add the minced garlic and cook for another minute until fragrant.
- 3. Build the : Sauce:** Pour in the crushed tomatoes, red wine, beef broth, oregano, basil, and red pepper flakes (if using). Season generously with salt and pepper. Stir everything together and bring to a simmer.
- 4. Add the : Pasta:** Carefully add the broken spaghetti to the simmering sauce, making sure to submerge it as much as possible. Cover the skillet and let it simmer on low for 15-20 minutes, stirring occasionally to prevent the pasta from sticking.
- 5. Finish with : Cheese:** Once the pasta is cooked to your liking and the sauce has thickened, turn off the heat. Sprinkle the shredded mozzarella cheese over the top and cover the skillet for a few minutes until the cheese is melted and gooey.
- 6. Serve:** Garnish with fresh chopped basil or parsley and serve hot, directly from the skillet.

### SWAPS & NOTES

Meat: Ground beef is a classic choice, but ground Italian

sausage would be fantastic and add even more flavor.

Wine: A dry red wine like Merlot or Cabernet Sauvignon works best.

If you don't want to use wine, you can simply replace it with

more beef broth, but the wine adds a great depth of flavor.

Pasta: Spaghetti is traditional here, but you can use other long pastas like linguine or fettuccine, or even a short pasta like penne.

## TIPS FOR SUCCESS

**Use a Large Skillet:** A large, deep skillet is essential for this recipe so the pasta has room to cook and you don't make a mess.

**Don't Forget to Stir:** Stirring the pasta occasionally while it cooks is important to prevent it from clumping together and sticking to the bottom of the pan.

**The Wine is Key:** The red wine is what gives this dish its name and its incredible depth of flavor.

The alcohol cooks off, leaving a delicious, rich sauce.

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