

Weeknight Spaghetti with Rich Homemade Meat Sauce

There's something timeless about a big bowl of



TIME
40 min

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INGREDIENTS

12 ounces spaghetti
1 tablespoon olive oil
1 pound ground beef (85/15)
¾ cup finely diced yellow onion
3 cloves garlic, minced
1 (24-ounce) jar marinara sauce
1 (14.5-ounce) can crushed tomatoes
1 teaspoon Italian seasoning
¾ teaspoon salt
... teaspoon black pepper
¾ teaspoon sugar (optional)
... cup grated Parmesan cheese, plus more for serving
2 tablespoons chopped fresh parsley (optional)

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook spaghetti until al dente according to package directions. Reserve ¾ cup pasta water, then drain.
- 2. Brown the Beef:** While pasta cooks, heat olive oil in a large skillet over medium heat. Add ground beef and cook 5-6 minutes, breaking it apart, until browned.
- 3. Build the Flavor:** Add diced onion and cook 3-4 minutes until softened. Stir in garlic and cook 30 seconds until fragrant.
- 4. Simmer the Sauce:** Stir in marinara sauce, crushed tomatoes, Italian seasoning, salt, pepper, and sugar if using. Simmer uncovered for 12-15 minutes, stirring occasionally.
- 5. Finish with Cheese:** Stir in Parmesan cheese. If sauce is too thick, add a splash of reserved pasta water.
- 6. Combine & Serve:** Toss spaghetti with sauce or spoon sauce generously over the top. Garnish with parsley and extra Parmesan.

SWAPS & NOTES

& Easy Swaps Ground beef: You can substitute ground turkey or Italian sausage for a flavor twist.

Marinara: Choose a high-quality jar for best results.

Sugar: Helps balance acidity-optional but recommended.

Parmesan: Freshly grated melts better and enhances the sauce.

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

Original recipe: <https://chefmaniac.com/weeknight-spaghetti-with-rich-homemade-meat-sauce/>