

## Easy Simple Spaghetti Recipe with Ground Beef and Tomato Sauce

Just Regular Simple Spaghetti



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### INGREDIENTS

- 1 small onion, chopped
- 1 green bell pepper, chopped
- 2 tablespoons garlic powder
- 3 tablespoons butter
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 cans (15 ounces each) tomato sauce
- 1 box (16 ounces) spaghetti noodles
- 1 to 1 1/2 pounds hamburger meat

### DIRECTIONS

- 1.** SautØ the vegetables: Place a large skillet or pot over medium heat. Melt the butter, then add the chopped onion and green bell pepper. Cook until the vegetables begin to soften.
- 2.** Brown the meat: Add the hamburger meat to the skillet with the vegetables. Cook until the meat is fully browned and cooked through, breaking it apart as it cooks.
- 3.** Add the sauce and seasonings: Pour in the tomato sauce. Add the salt, black pepper, and garlic powder. Stir everything well so the meat and vegetables are evenly coated in the sauce.
- 4.** Let the sauce cook long enough for the flavors to come together. Taste and adjust the seasonings if needed.
- 5.** Cook the spaghetti noodles: While the sauce is cooking, boil the spaghetti noodles according to the package directions. Drain once they are cooked.
- 6.** Combine or serve separately: Mix the cooked spaghetti noodles into the sauce if you like, or keep them separate and spoon the sauce over the noodles when serving.

### SWAPS & NOTES

Ground beef is the classic choice here, but you can use ground turkey if you want a lighter version.

The flavor will be a little different, but the recipe still works well.

Green bell pepper gives the sauce a familiar savory flavor, though red bell pepper can be used if you prefer something a little sweeter.

The seasonings can absolutely be adjusted to taste.

## TIPS FOR SUCCESS

Let the onions and peppers soften a bit before adding the meat so they build more flavor into the sauce.

Drain the ground beef if needed, especially if it releases a lot of grease.

This helps keep the sauce from becoming too heavy.

Since everyone's preference for salt, pepper, and garlic is a little different, a quick adjustment at the end can make a big difference.

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Original recipe: <https://chefmaniac.com/easy-simple-spaghetti-recipe-with-ground-beef-and-tomato-sauce/>