

## Classic Spaghetti Recipe with Homemade Sauce

Why You'll Love This Recipe



**TIME**  
**45 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb (450g) spaghetti noodles
- 1 tbsp olive oil
- 1 small onion, finely chopped
- 4 cloves garlic, minced
- 1 lb (450g) ground beef or Italian sausage
- 1 can (28 oz) crushed tomatoes
- 2 tbsp tomato paste
- 1 tsp dried oregano
- 1 tsp dried basil
- $\frac{1}{2}$  tsp red pepper flakes (optional)
- Salt and black pepper to taste
- Fresh parsley or basil for garnish
- Grated Parmesan, for serving

### DIRECTIONS

- 1.** Cook the spaghetti: Boil salted water and cook the noodles until al dente. Reserve  $\frac{1}{2}$  cup pasta water before draining.
- 2.** Make the sauce base: In a large skillet, heat olive oil over medium heat. SautØ onion until soft, then add garlic and cook for 1 minute.
- 3.** Brown the meat: Add ground beef and cook until browned. Drain excess fat if needed.
- 4.** Add tomatoes and spices: Stir in crushed tomatoes, tomato paste, oregano, basil, red pepper flakes, salt, and pepper. Simmer uncovered for 15-20 minutes.
- 5.** Combine with pasta: Toss drained spaghetti into the sauce. Add reserved pasta water a splash at a time if sauce needs loosening.
- 6.** Garnish and serve: Top with chopped parsley or basil and plenty of Parmesan.

### SWAPS & NOTES

& Swaps Meat: You can use ground turkey or keep it vegetarian with sautØed mushrooms and zucchini.

Tomatoes: Fire-roasted canned tomatoes add extra depth if you have them.

Spaghetti: Gluten-free or whole wheat noodles also work great here.

Step-by-Step Instructions Cook the spaghetti: Boil salted water and cook the noodles until al dente.

### TIPS FOR SUCCESS

Salt your pasta water like the sea - it flavors the noodles from within.

Don't overcook the noodles; they'll continue softening in the sauce.

Let the sauce simmer uncovered to concentrate flavor and thicken naturally.

Use fresh garlic for best flavor - jarred doesn't compare here.

