

One Pot Spaghetti

<https://thecozycook.com/one-pot-spaghetti/#wprm-recipe-container-39746>

Prep Time: 10 min

Cook Time: 25 min

Total Time: 35 min

4.99 from 63 ratings

Serves: 6 people

Ingredients

- ☐ 1 pound ground beef, I use 85% lean
- ☐ 1 small onion, diced
- ☐ 1 small bell pepper, diced
- ☐ 3 cloves garlic, minced
- ☐ ½ teaspoon garlic powder
- ☐ ½ teaspoon onion powder
- ☐ ½ teaspoon Italian Seasonings
- ☐ Salt/pepper, to taste
- ☐ 2 ½ cups chicken broth, or beef broth
- ☐ 14.5 oz. diced tomatoes, undrained
- ☐ ½ pound spaghetti, uncooked
- ☐ 24 oz. marinara sauce
- ☐ 2 Tablespoons cream cheese, softened (optional, but recommended!)

Instructions

1. **Cook and crumble the ground beef and onions** over medium-high heat until nearly cooked through. **Add the diced peppers, garlic, and seasonings during the last 2-3 minutes.** Set aside on a separate plate and drain any grease.
2. **Add chicken broth** to the pot and use a silicone spatula to “clean” the brown spots on the bottom. Bring the broth to a boil. **Add the uncooked spaghetti noodles** and use kitchen tongs to twist the noodles into the pot as they soften. Once softened, add the undrained diced tomatoes.
3. **Add the marinara sauce and softened cream cheese.** Submerge the pasta underneath. **Cover partially and simmer until cooked through,** the pasta will take about 15-20 minutes total. Periodically run a silicone spatula along the bottom of the pot to ensure the pasta doesn't stick.
4. **Add the meat back to the sauce** and heat through. Serve with garlic bread with cheese.