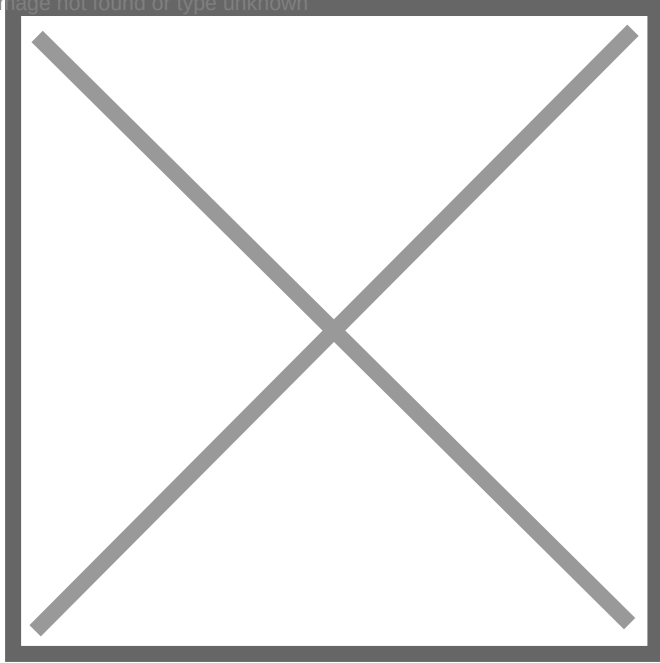




Tasty Spaghetti Sauce

Jacob · 30/09/2024

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Prep Time

55 mins

Difficult

Medium

Servings

6

Description

The best spices for spaghetti sauce are used in this super flavorful and tasty recipe I always make it for my family and they love it Spoon sauce generously over spaghetti noodles Best served with generous portions of garlic toast

Ingredients

- - 1 pound extra-lean ground beef - 1 small onion
- finely chopped - 1 tablespoon pepper - 2 teaspoons salt - 1 (28 ounce) can diced tomatoes - 1 (15 ounce) can tomato sauce - 1 (6 ounce) can tomato paste - 2 cloves garlic
- minced - 4 teaspoons dried thyme - 2 teaspoons dried basil leaves - 2 teaspoons dried rosemary - 1 teaspoon dried marjoram - 1 teaspoon crushed bay leaf

Instructions

1. Heat a large
2. deep skillet over medium-high heat. Cook and stir ground beef in the hot skillet until browned and crumbly
3. 5 to 7 minutes. Drain excess fat. Add onion to beef in the skillet and cook
4. stirring occasionally
5. until onion is soft and translucent
6. about 5 minutes. Season with pepper and salt. Stir in tomatoes
7. tomato sauce
8. tomato paste
9. and garlic; bring to a boil. Season with thyme
10. basil
11. rosemary
12. marjoram
13. and bay leaf. Reduce heat to low
14. cover
15. and simmer for 30 minutes.