



## Whip It Up Wednesday

### SKILLET SPAGHETTI

#### INGREDIENTS

- 1 jar (28 ounces) spaghetti sauce
- 1 cup water
- 2 cup (8 ounces) spaghetti pasta, broken in half (uncooked)
- 2 cups cooked ground meat (beef or turkey)
- 1/2 cup parmesan cheese, shredded or grated
- 8 ounces package white mushrooms, sliced



#### INGREDIENTS

1. Wash hands with soap and water.
2. In a large skillet, combine spaghetti sauce and water. Stir to combine and bring to a boil.
3. Break spaghetti pasta in half. Add to skillet and stir well, keeping spaghetti under sauce. Add rinsed mushrooms.
4. Cover and reduce heat to simmer for 20-25 minutes, stirring frequently. Add more water if mixture starts to look too dry.
5. Add cooked meat to skillet and simmer 5-10 minutes, until meat is heated throughout, internal temperature should be 160 degrees F.
6. Top with cheese and serve.



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