

Entrée

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Skillet Spaghetti

Helpful Hints

Some fresh vegetables don't last long. Buy small amounts so you don't end up throwing any away.

One-pot meals are a great way to use lots of healthy vegetables, and cleanup is a breeze.

Ask everyone at the dinner table, What vegetable would you add to spaghetti? Vote on who has the best idea, and add that vegetable next time.

Skillet Spaghetti

Serves 6

Ingredients

1 jar pasta sauce, 28 ounces

2½ cups water

1 12-ounce package

spaghetti, broken in half

2 medium zucchinis, peeled
and diced very small

1 cup mozzarella
cheese, shredded

Add cooked hamburger for a
meal with meat.

Directions

1. In a large skillet, mix pasta sauce and water. Bring to boil.
2. Add spaghetti and zucchini. Stir well. Make sure spaghetti is covered by sauce. Add water, if needed.
3. Bring to boil. Cover and simmer for 25 minutes.
4. Stir often. Add water, if needed.
5. Top with cheese.