

Recipes Using Foods in Your Pantry



Make the most of your pantry foods with easy, tasty recipes that families love using common ingredients.



Skillet Spaghetti

Serves 8

Ingredients:

- 1 jar (28 ounces) spaghetti sauce
- 1 1/2 cups water
- 2 cups (8 ounces) spaghetti pasta, broken in half, uncooked
- 2 cups cooked ground meat (lean beef or turkey)
- 1/2 cup grated Parmesan cheese

Instructions:

1. In a 12-inch skillet, add spaghetti sauce and water. Stir to combine.
2. Bring to a boil. Add spaghetti pasta. Stir well, keeping spaghetti under the sauce.
3. Cover and reduce heat to simmer for 20-25 minutes, stirring frequently. Add more water if the mixture appears too dry.
4. Add cooked meat and simmer a few more minutes until meat is heated through. Serve with cheese.

FIND MORE RECIPES @ go.illinois.edu/EatMoveSaveRecipes

I ILLINOIS
Extension

**COLLEGE OF AGRICULTURAL, CONSUMER
& ENVIRONMENTAL SCIENCES**

This institution is an equal opportunity provider. This material funded by USDA's Supplemental Nutrition Assistance Program - SNAP. University of Illinois | U.S. Department of Agriculture | Local Extension Councils Cooperating
University of Illinois Extension provides equal opportunities in programs and employment.