



# Skillet Spaghetti

## SERVINGS:

4

## TOTAL TIME:

40 minutes

## INGREDIENTS:

- 1 (28-ounce) jar pasta sauce
- 1-1/2 cups water
- 24 frozen precooked meatballs
- 1 (16-ounce) package spaghetti pasta, broken in half
- 1 cup shredded part-skim mozzarella cheese
- 1/2 cup grated Parmesan cheese

## NOTES:

I sometimes like to start this recipe by cooking a chopped onion and some garlic in a bit of olive oil. Then add the pasta sauce and the water and continue with the recipe. In fact, you could add other vegetables too, such as shredded carrots or chopped zucchini, just to get some more nutrition into the dish.

## DIRECTIONS:

1. In a 12" skillet, combine the spaghetti sauce and water and stir to combine. Bring to a boil over medium-high heat.
2. Add the meatballs, still frozen, and the spaghetti and stir well, making sure the spaghetti is all underneath the sauce, completely covered in it. If necessary, you can add another 1/4 to 1/2 cup of water to make sure that all of the pasta is covered.
3. Bring to a boil again, cover the skillet, reduce the heat to low, and simmer for 20 to 25 minutes, stirring frequently. As the pasta cooks, you will need to stir more often to make sure that the spaghetti doesn't stick together and to make sure the sauce doesn't burn as it cooks. The moisture in the sauce is really depleted by the pasta, so be careful about this. You may add more water or tomato sauce if the mixture appears to be too dry.
4. Cook until spaghetti is al dente and meatballs are hot.
5. Top with both kinds of cheese and serve immediately.



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