



So good! We licked our plates clean for this one!

Description

Ingredients:

- ground beef, one pound
- Chopped onion, one medium-sized
- 2 minced garlic cloves
- One sliced green bell pepper
- One jar of marinara sauce, measuring 24 ounces
- One can of chopped tomatoes (15 oz.)
- dried oregano, 1 teaspoon
- dried basil, 1 teaspoon
- 1/4 teaspoon of salt
- one-half teaspoon of black pepper
- Uncooked mostaccioli pasta, 2 cups
- Tossed mozzarella cheese, 2 cups
- 1/4 cup of Finely grated Parmesan

Instructions:

1. The first step is to cook the ground beef in a big pan over medium heat until it's done. Extract the fat.
2. Toss in some chopped garlic, bell pepper, and onion and sauté until the veggies are soft.
3. Third, put the meat and veggie combination in the crock pot.
4. Combine the diced tomatoes, oregano, basil, salt, and pepper with the marinara sauce. Stir to combine.
5. Cook, covered, over a low heat for four hours.
6. After 4 hours, combine the mostaccioli pasta with its uncooked portion. Make sure the sauce coats the pasta well.
7. Scatter the grated Parmesan and shredded mozzarella cheese over the top.
8. Reduce heat to low and simmer, covered, for another hour, or until pasta is al dente and cheese is melted and bubbling.

9. Take a bite while it's hot!

Tips and Variations

Swapping up the ground beef with ground Italian sausage gives it a new flavor profile and a little more heat. Substitute extra veggies like spinach, mushrooms, and zucchini for the beef if you'd like a vegetarian version. Some people prefer to add a little red wine to the sauce to bring out its full tastes, while others like to add a little red pepper flakes for more spice. To accommodate those who are gluten intolerant, feel free to use pasta made from whole wheat. Take pleasure in trying different things and creating this dish uniquely yours!

Enjoy!

Category

1. Granda Recipes

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