**One Pot Pasta**

We have pasta and meat sauce a least once a week. I love the tradition but sometimes regret the hassle – there’s always at least two large pots and a colander to clean, which can feel like a lot of work at the end of the day. So, I started looking into one-pot-pasta meals and am so glad I did. This one is unbelievably easy: Just one pot, three ingredients and 30 minutes are all you need! The result is a warm, hearty, satisfying pot of pasta with meat sauce, minus all the fuss. My family loves it and we can’t wait to hear what you think!

**Ingredients:**

1 lb. grass fed ground beef

1 teaspoon salt

1 jar (approx. 25 oz.) marinara sauce

12 ounces rigatoni

**For garnish:**

Grated parmesan cheese

Fresh basil leaves

**Instructions:**

Heat a large Dutch oven over medium-high heat. Add beef. Cook, breaking beef into small pieces with a wooden spoon, until browned and cooked through, about 6 minutes. Add salt.

Reduce heat to medium and add marinara sauce to pot with beef. Fill empty marinara jar with water (approx. 3 cups) and add to the pot as well. Stir to combine. Add pasta and stir again.

Bring pasta and sauce to a simmer (just barely bubbling). Cook, for 15 minutes, stirring frequently to ensure pasta does not stick to the bottom. Add 1 more cup water and continue cooking, stirring frequently, until pasta is tender, about 10 to 15 more minutes.

Garnish with parmesan and fresh basil. Serve immediately.