

Marie Saba

*from my kitchen to yours*

## One-Pot Pasta

*Serves 4-6*

### Ingredients:

- 1 lb. 93% lean ground beef
- 1 teaspoon Kosher salt
- 1 jar (approx. 25 oz.) marinara sauce
- 12 ounces rigatoni
- Optional garnish: grated Parmesan, fresh basil



### Instructions:

1. 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.
2. Reduce heat to medium and add marinara sauce to pot with beef. Fill empty marinara jar with water (about 3 cups) and add to the pot. Stir to combine. Add pasta and stir again.
3. 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 15 minutes more.
4. Garnish with Parmesan and fresh basil. Serve immediately.

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