



Cast Iron Spaghetti & Meatballs

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Ingredients

- Meatballs (I used about 1½ doz homemade meatballs) **Meatballs were fully cooked
- 24 oz jar Marinara Sauce (I used San Marzano Sauce)
- ½ Yellow Onion (diced)
- 3 Cloves Garlic (crushed)
- 1 tsp Italian Seasoning
- 2 TBSP Olive Oil
- ¾ # Spaghetti Noodles
- 1-2 cups Grated Cheese (I used half colby-jack, half mozzarella)
- ½ cup Grated Parmesan

Instructions

1. In large cast iron skillet, sauté onions in olive oil over med/low heat. Add in garlic and continue sautéing until onions are tender.
2. Add cooked meatballs.
3. Add marinara sauce and tsp Italian seasoning.
4. Heat over med/low heat for about 20-30 minutes.
5. In separate large pot, cook spaghetti noodles according to package directions (under cook by 2 minutes).
6. With large slotted spoon, scoop meatballs from sauce and set aside.
7. Scoop cooked spaghetti (with large slotted spoon) into marinara sauce. Add in about ½ cup pasta cooking water. Gently stir until pasta is fully coated with sauce.
8. Add cooked meatballs to top of spaghetti.
9. Top with grated cheese & parmesan cheese.
10. Bake at 350* for approx 20-30 minutes or until hot and bubbly and cheese is melted.

Bv Jov