

Beef Spaghetti



1 pkg of Geiger ground beef

1 medium onion

2 cups mushrooms (optional)

5 cloves garlic (or garlic powder)

1 can spaghetti sauce

Spaghetti noodles

1. Fry the ground beef in either a pot or a deep frying pan. When cooked thoroughly and broken into little pieces, add onion, mushrooms and garlic. Fill a pot of water for noodles and turn burner on high. Cook the meat mixture until fragrant on medium-high heat.
2. Add spaghetti sauce and mix in well. Let simmer on low heat. Add noodles to boiling water and cook per package directions
3. Serve meat mixture on top of noodles

Note: Can serve with cheddar cheese on top, Caesar salad and garlic bread if desired

My favourite spaghetti sauce is anything with lots of garlic 😊

Can mix in noodles with meat mixture and put in a large roaster or baking dish and sprinkle cheese on top for a baked spaghetti