



COWBOY Spaghetti



PREP TIME	SERVES	COOK TIME
15m	8	35m

INGREDIENTS	NOTES
6 slices bacon 1 lb ground beef 1 small onion, chopped 3 cloves garlic, minced 15 oz. can crushed fire roasted tomatoes 10 oz can Rotel 8 oz can tomato sauce 1/2 cup beef broth 1 tbsp Worcestershire sauce 1/2 tsp salt, 1/2 tsp pepper 1 lb spaghetti	If you like heat, add 1-2 tsp. hot sauce to sauce during cooking. Optional garnishes: sliced green onion shredded cheddar cheese

DIRECTIONS

Cook bacon. Drain, and chop into small pieces. Set aside.
Cook ground beef and onion until cooked through. Drain grease.
Add garlic. Stir until fragrant (30 seconds).
Add crushed tomatoes, Rotel, tomato sauce, beef broth, Worcestershire sauce, salt, and pepper.
Stir well to combine. Bring to a simmer and let cook for 15 minutes, stirring frequently.
While sauce cooks, boil spaghetti and drain.
Add spaghetti to sauce, stir to combine.
Top with bacon, and optional green onions and cheddar cheese. Enjoy!

