

Skillet Spaghetti

Ingredients

- 1 TBS olive oil
- 1 pound ground turkey
- 1 medium white or yellow onion, chopped
- 2 cloves minced garlic
- 1 15 oz can diced tomatoes
- 1 24 oz jar marinara sauce
- 12 oz water
- 12 oz veggie broth
- 2 tsp Italian Seasoning
- 8 oz whole wheat dry spaghetti, broken into pieces
- 1/2 tsp salt
- 1/2 cup shredded mozzarella OR parmesan cheese

Directions

1. Heat olive oil in a skillet over medium heat. Add turkey and onions to the skillet and cook until meat is browned. Add garlic and cook for 1-2 minutes.
2. Add tomatoes with juice, marinara, dry spaghetti, water and veggie broth; stir well. Add Italian seasoning and salt. Bring to a boil.
3. Cover and turn heat to medium for about 15 minutes, stirring occasionally, until spaghetti is tender.
4. Add cheese and stir until melted.
5. Enjoy!

MADE WITH LOVE

by Teresa Forchard