



Dutch Oven Spaghetti Alfredo



Ingredients:

- 8oz Spaghetti (Broken in half to fit the pot) (½ Box)
- 1 lb. Ground Beef (Ground Meat of Choice)
- 1 small Onion (Chopped)
- 3 cloves Garlic (Chopped)
- 1 24oz Jar of Red Pasta Sauce (Marinara of Choice)
- 1 14oz Jar of Alfredo Sauce (Flavor of Choice)
- 1 cup Parmesan cheese (Shredded or Grated)
- ½ Jar of Water or Broth (about 1 ½ cups)
- Optional extra spices - Onion and Garlic Powder, Red Pepper Flakes, and Pepper
- Garnish - Italian Parsley and Extra Parmesan

Method:

1. To a Dutch oven on medium-high heat, add ground beef. Cook until brown and remove unwanted grease if preferred.
2. Add chopped garlic and onion. Cook for 2-3 minutes.
3. Mix in red pasta sauce and ½ jar of water.
4. Top with broken spaghetti noodles. Allowing it to fit easier into the pot. Make sure the liquid covers the pasta.
5. Pour the jar of Alfredo sauce and sprinkle the parmesan cheese.
6. Cover and reduce heat to low-medium.
7. Cook covered for 20 minutes. Mixing a few times during the cooking to loosen up the pasta and prevent hot spots.
8. Remove from the heat and leave covered for 5 minutes. Then give the spaghetti a good mix. Let cool and its ready to serve. Garnish with extra parmesan cheese and parsley.