

# Spaghetti Sauce

- 1 pound ground beef 1 onion, chopped
- 4 cloves garlic, minced
- 1 small green bell pepper, diced
- 1 (28 ounce) can diced tomatoes
- 1 (16 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 1 teaspoon salt
- 1/2 teaspoon black pepper



## The Step By Step Directions To Follow:

1. Combine ground beef, onion, garlic, and green pepper in a large saucepan. Cook and stir until meat is brown and vegetables are tender. Drain grease.
2. Stir diced tomatoes, tomato sauce, and tomato paste into the pan. Season with oregano, basil, salt, and pepper. Simmer spaghetti sauce for 1 hour, stirring occasionally.

## Finished!

*We Highly Suggest Serving This Spaghetti Sauce, Or Meat Sauce, With A Thick Slice Of Crusty Bread & A Small Side Salad.*