

Mozzarella Skillet Spaghetti

Ingredients

1 lb (450 g) lean ground beef
1 garlic clove, minced
2 cups sliced mushrooms
1 cup chopped onion
1 cup chopped green bell pepper
1 28 oz can tomatoes, undrained
1 cup water
12 oz broken spaghetti
1 1/2 tsp Italian seasoning
1 tbsp balsamic vinegar or Red wine vinegar
1 Pinch of salt
2 cups light shredded Mozzarella cheese
1/4 cup light grated Parmesan cheese
Chopped fresh basil, (optional)

Directions

In a large skillet sauté beef over medium-high heat, breaking it up with a spoon; drain off any fat. Add garlic, mushrooms, onion, green bell pepper, Italian seasoning and salt. Cook stirring occasionally, for about 5 minutes or until vegetables have softened.

Stir in diced tomatoes, water and broken spaghetti; bring to boil. Reduce heat; cover and simmer, stirring occasionally, for about 15 minutes or until pasta is tender. Stir in balsamic vinegar, mozzarella and Parmesan cheese; stir until cheese is melted. Serve sprinkled with fresh basil (if using).

Source: Allrecipes.com