

TACO SPAGHETTI

INGREDIENTS :

- 2 tablespoons olive oil
- 1 pound ground beef
- $\frac{1}{4}$ cup yellow onions
- $\frac{1}{4}$ cup (or 1 packet) taco seasoning or try our Homemade Taco Seasoning
- 10 oz. can Rotel tomatoes
- 8 oz. spaghetti noodles, uncooked
- 3 cups water
- 4 oz. cheddar cheese, shredded
- $\frac{1}{2}$ cup chopped cilantro.

Directions:

You are going to love how easy it is to throw this recipe together. It's virtually impossible to mess it up. Best of all you only need one pan and 30-minutes, which means it's just as easy to clean it up as it is to make it.

BROWN ground beef and onion. Taco Spaghetti ground beef in a pan

ADD taco seasoning, Rotel tomatoes, noodles, and water and bring to a boil. Taco Spaghetti one pot

REDUCE heat, cover, and simmer for 15 minutes. Taco Spaghetti cooked in pot

STIR in half of the cheese and top with the other half and the cilantro. Taco Spaghetti mixed

Serve with chips and Homemade Salsa and our Easy Guacamole!

Taco Spaghetti on a plate

MEXICAN SPAGHETTI VARIATIONS / OPTIONS / ADD-INS

PASTA: You could use any type of noodle for this recipe. If you want to stick with the feeling of spaghetti, you should use a long noodle-like linguine, angel hair, or fettuccine. You could also choose a smaller, bite-size noodle such as penne, bowtie, or macaroni.

TOPPINGS: Feel free to top this pasta off with any of your favorite taco toppings. I love to add some fresh tomato, black olives, and onions to mine! You can also add them into your recipe, instead of using them as a garnish**.**

BAKE: If you want to really go the extra mile with this recipe, throw it in a casserole dish when it is done cooking and put it in the oven on 350 for about 10 minutes with the cheese on top. Then for about 3-5 minutes crank up the heat to get the cheese and top layer a little bit browned. It is delicious!