



Taco Spaghetti

No...no...no! It's not spaghetti stuffed into or onto a taco shell! It's a great one dish combo of what kids love best!

-brown ½ pound of ground beef (if your family likes onions and peppers this is a great time to add a chopped onion and chopped green pepper)...drain.

-while you're browning the meat, break a pound of spaghetti noodles in thirds and cook in boiling water like normal.

-add a packet of taco seasoning to your drained meat. Fill the seasoning packet with water and add to the skillet. (You don't have to use a measuring cup!)

-simmer for 5 minutes, stirring to mix in flavor.

-add a can of drained and rinsed black beans, 1 cup of shredded Mexican blend cheese, 1 can of diced tomatoes and green chiles (don't drain) and ¾ cup of chunky salsa.

-mix well and then add the drained noodles. (You may have to move this to a large pot or bowl to get it mixed together – my skillet wasn't big enough to do a good job.)

-pour into a greased 13x9 pan OR two greased 8x8 pans.

-cover and bake for 20 minutes at 350 degrees. Remove foil and sprinkle 1 cup shredded cheese over the top. Set in oven for 3-5 minutes so cheese melts.

-serve with garlic bread/corn bread and a salad or fruit cups.

***If you split it into two dishes it freezes well!

*****Something new this month – I am underlining the ingredients needed in the recipe so you'll know at a glance if you have them all or what you need to add to your shopping list.