Mozzarella Spaghetti Skillet

Grocery List

* ¼ C EVOO
* 2 cloves Garlic, minced
* 1 C Green Pepper, diced
* 1 C Yellow Onion, diced
* 220g pkg. White Button Mushrooms, excess stems removed and quartered
* 10 Grape Tomatoes, halved
* 796 ml can Diced Tomatoes
* ½ C low sodium Vegetable stock
* ½ C cold Water
* 340g pkg. YVES Italian Ground
* ½ Tsp. Dried Parsley
* ½ Tsp. Dried Basil
* ¼ Tsp. Dried Oregano
* 200g Spaghetti, broken in half
* ¼ C fresh Parsley, chopped
* 2 fresh Basil Leaves, rolled and sliced
* 2 C shredded Mozzarella
* Sea Salt / Black Pepper

Prep Time: 20 Min

Cook Time: 40 Min

1. Heat a large frying pan to temperature on just below medium. Pour in the olive oil and allow a few seconds to heat. Drop in the garlic and stir often for 2 minutes.
2. Add the green peppers, onions, mushrooms, and a generous pinch of sea salt and black pepper. Fry 5 – 7 min until veg are tender. Stir in the tomatoes and veggie ground. Stir often and fry another 2 minutes.
3. Add the canned tomatoes, stock, water, and dried herbs. Bring to a boil on medium and add the spaghetti. Cover and cook 20 – 25 Min until pasta is cooked.
4. Stir in the chopped fresh parsley and basil. Remove from heat and stir the mozzarella cheese into the pan in 2 batches. Cover and cool 3 -5 Min before serving.
5. Serve with a fresh parsley and basil garnish.