

Easy Weeknight Spaghetti

Ingredients

- 8 oz spaghetti or pasta of your choice
- 1 tbsp olive oil
- 1 lb ground beef, Italian sausage, or ground turkey
- 1 small onion, diced
- 2 garlic cloves, minced
- 1 tbsp Worcestershire sauce
- 1 tbsp brown sugar
- 1 jar (24 oz) spaghetti sauce
- Salt, to taste
- Fresh basil or parsley, for serving
- Grated Parmesan, for serving

Optional Add-ins:

- Sliced mushrooms
- 1 cup ricotta cheese
- Diced bell peppers
- Chopped fresh tomatoes
- Red pepper flakes

Instructions

1. Bring a large pot of salted water to a boil, cook the spaghetti until al dente, drain, and set aside.
2. Heat olive oil in a large pot or Dutch oven over medium heat, add the onion, garlic, and any optional vegetables, and sauté 3–5 minutes until soft and fragrant.
3. Add the ground beef, sausage, or turkey and cook until fully browned, breaking it into crumbles.
4. Stir in the Worcestershire sauce and brown sugar and cook for 1 minute to add flavor.
5. Pour in the spaghetti sauce, add ricotta if using, mix well, and simmer 5–10 minutes to blend flavors.
6. Add the cooked pasta to the sauce and toss to coat evenly, adding a splash of pasta water if needed.
7. Serve warm topped with freshly grated Parmesan and chopped herbs if desired.

Note & Storage

- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat on the stove or in the microwave with a splash of water or extra sauce to loosen.
- Ricotta adds creamy richness; adjust the amount according to taste.
- Brown sugar softens acidity and adds depth similar to traditional tomato-sauce balancing.
- This sauce works well in baked pasta dishes like lasagna and ziti.
- Add red pepper flakes for heat.