

Italian Skillet

Ingredients

- 2 lb Ground Beef
- 2 TBS Italian Seasoning
- 2 tsp All-Purpose Seasoning
- 4 C Tomato Juice (approx. 1 jar)
- 16 oz Noodles
- 4 C Pasta Sauce (approx.. 1 jar)
- 1 C Onion, Diced



Directions

- Add the ground beef (broken apart), Italian seasoning, all purpose seasoning, and onion to the skillet. Brown until no pink remaining the in the beef.
- Add tomato juice and noodles, ensuring the noodles are submerged in the liquid.
- Bring to boil before reducing to a simmer until tomato juice is gone and noodles are cooked. Add additional liquid (tomato juice, broth, or water) if needed.
- Add in pasta sauce and allow to warm through on high for 5 minutes.
- Serve hot topped shredded cheese.

Leftovers can be stored in the fridge for up to 5 days or the freezer for up to 3 months in an airtight container. Reheat in the microwave, toaster oven, or on the stovetop with some extra water, broth, or tomato juice.