

Italian Skillet

Ingredients

- 1 lb Ground Beef
- 1 C Onion, Diced
- 1 C Bell Pepper, Diced
- 1 TBS Italian Seasoning
- 1 tsp All-Purpose Seasoning
- ¼ tsp Crushed Red Pepper Flakes, optional
- 2 C Tomato Juice (approx. 1 jar)
- 8 oz Noodles
- 2 C Pasta Sauce (approx.. 1 jar)
- 1 C Shredded Cheese



Directions

- Add the ground beef (broken apart), Italian seasoning, all purpose seasoning, onion, bell pepper, and crushed red pepper (if using) 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 al dente. Add additional liquid (tomato juice, broth, or water) if needed.
- Add in pasta sauce and cheese. Allow to warm through and the cheese to melt completely.
- Serve hot topped additional 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.