



# **Beef, Tomato, and Noodle Dinner**

## **Ingredients:**

3/4 pound ground beef,
extra lean
4 stalks celery, chopped
2 medium onions, chopped
2 green peppers, chopped
48 ounces low sodium diced
tomatoes (2 large cans)
8 ounces spaghetti, broken in
fourths
4 ounces cheddar cheese,

low-fat, shredded

## **Equipment:**

Cutting board Knife Non stick skillet Spatula Cheese Grater

Number of Servings: 6
Prep Time: 15 minutes
Total Time: 1 hour & 15
minutes

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#### **Directions**

- 1. Cook meat in non stick skillet until brown, remove when done and drain on paper towels.
- 2. In same skillet, cook celery, onion and green pepper until translucent, about three minutes
- 3. Add tomatoes and beef. Bring mixture to a boil, lower heat and simmer in one hour.
- 4. After sauce has been cooking for 45 minutes, prepare spaghetti noodles according to directions. Drain.
- 5. Mix with noodles and cheese in a casserole dish, let stand for 5 minutes before serving.

## **Nutrition Facts**

Serving Size: 2 cups Servings: 6

Amount Per Serving				
Calories 378		Calories from	Calories from Fat 108	
%Daily Value*				
Total Fat 12g			19%	
Saturated Fat 5g			24%	
Cholestero	I 43mg		14%	
Sodium 20	4mg		8%	
Total Carbo	ohydrate	e 45g	15%	
Dietary Fi	ber 5g		20%	
Protein 23g	l		46%	
Vitamin A	34%	Vitamin C	120%	
Iron	24%	Calciun	n 18%	
*Percent Daily Values are based on a 2,000 calorie diet.				

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