



Assassin Spaghetti The Ultimate Noodle Showdown

The Story Behind the Name

I first heard about this dish from my grandson. He called it Assassin Spaghetti. I still laugh at that. He said it was so good, it was criminal. The name just stuck in our house.

It is not a fancy, complicated meal. It is pure, simple comfort. It reminds me that the best food does not need a long story. It just needs to make you happy. What is the strangest name you have for a favorite meal?

A Little Kitchen Magic

This recipe does something clever. You cook the pasta right in the

sauce. No separate pot of boiling water. Everything happens in one pan. I love that. It means fewer dishes to wash.

Why does this matter? It shows that good cooking is often about being smart, not working hard. You let the pasta soak up all that lovely tomato flavor from the very start. It makes every single noodle taste wonderful.

Getting That Perfect Crisp

The real secret is the char. You let the edges of the spaghetti get a little dark and crispy. Do not be scared. This is where the magic happens. It adds a wonderful smoky taste.

Fun fact: That bit of crispiness is called “la crosticina” in Italian. It means “the little crust.” It is a happy accident that cooks love. Have you ever tried to make your pasta crispy on purpose?

The Noodle Showdown

I remember the first time I made this. I was so nervous to flip the spaghetti. I used two spatulas like giant chopsticks. My husband thought I was fighting the pan. We both ended up giggling in the kitchen.

Do not worry if your first flip is messy. It gets easier. The important thing is to be gentle. You are just giving the noodles a chance to get crispy on both sides. Does your family have a recipe that always makes you laugh together?

Why This Dish Feels Like Home

This is more than just food. It is about sharing. The smell of garlic and tomato fills the whole house. It tells everyone that dinner is almost ready. It is a warm, welcoming smell.

Why does this matter? These little rituals, these smells, they build our fondest memories. Cooking is a way to show love without using any words at all. What kitchen smell makes you feel the most at home?

Ingredients:

Ingredient	Amount	Notes
Water	3 cups	
Tomato Sauce	1 can (15 ounces)	
Granulated Sugar	1 teaspoon	
Kosher Salt	1 teaspoon	
Black Pepper	1 teaspoon	
Vegetable Oil	1/4 cup (54.5 g)	
Garlic	2 teaspoons	minced
Crushed Red Pepper	1 teaspoon	
Spaghetti	12 ounces	uncooked
Parsley		chopped for garnish



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Let me tell you about a spaghetti that fights back. We call it Assassin Spaghetti. It gets a little crispy and charred right in the pan. I still laugh at the first time I made it. My grandson thought it was the coolest thing he'd ever seen.

See also Easy Carnitas Tamale Pie for Busy Nights

This isn't your usual boiled noodle dish. You cook the pasta right in the sauce. It soaks up all that wonderful flavor. Doesn't that smell amazing? The secret is taking your time. Let the pan do its magic.

Here is how we make our kitchen showdown happen.

- **Step 1:** First, we make our tomato bath. Mix water, tomato sauce, sugar, salt, and pepper in a saucepan. Heat it until it is very warm. You should see little bubbles, but no big boiling. Then turn the heat down to low. We want it to stay cozy for the noodles.
- **Step 2:** Now, let's wake up the oil. Pour your oil into a big, big skillet. Let it get nice and hot. Then add your garlic and crushed red pepper. Stir it around for one minute. Oh, that sizzle is the best sound. (A hard-learned tip: don't walk away from the garlic. It can burn in a blink!)
- **Step 3:** Time for the main event. Carefully add one cup of the tomato mixture. Then lay all your dry spaghetti in the pan. Try to get them all facing the same way. Gently press the noodles down into the sauce. This feels like tucking them into a warm, red bed.
- **Step 4:** This is the hard part. Do not touch the spaghetti. Let it cook for five or six minutes. The sauce will start to disappear. The

edges of the noodles will get a little dark and crispy. This is a good thing. It adds so much character.

- **Step 5:** Be brave and flip the whole thing over. I use my tongs and a spatula for this. Add another cup of the tomato mixture. Press the noodles down again. Let it cook for another five or six minutes.

What's your favorite kitchen tool for flipping? Share below!

- **Step 6:** Almost done. Pour in the last of the tomato sauce. Cook it for five or six more minutes. The pasta should be tender but still have a bite. The edges will be crispy and perfect. Top it all with some fresh, green parsley. It's a true masterpiece.

Cook Time: 20–25 minutes

Total Time: 30–35 minutes

Yield: 4 servings

Category: Dinner, Main Course

Three Fun Twists on the Showdown

This recipe is wonderful as it is. But you can also make it your own. I love playing with my food. It keeps things exciting in the kitchen. Here are a few ideas from my notebook.

- **The Sneaky Veggie:** Hide a handful of fresh spinach in the last step. It wilts down and you hardly see it.
- **The Dragon's Breath:** Add an extra teaspoon of crushed red pepper. This is for those who like a real kick.
- **The Summer Garden:** Stir in some fresh, chopped basil and cherry tomatoes at the end. It tastes like sunshine.

See also [Sticky Asian Baked Pork Ribs for Savory Cravings](#)

Which one would you try first? Comment below!

How to Serve Your Spaghetti Masterpiece

This spaghetti is a star all on its own. But every star needs a good supporting cast. I like to serve it with a simple green salad. A loaf of crusty bread is also nice for wiping the plate clean.

For a drink, a chilled Italian red wine is a classic choice. For a non-alcoholic option, sparkling water with a squeeze of lemon is perfect. It cuts through the rich tomato sauce beautifully.

Which would you choose tonight? The bold wine or the zesty lemon water? I think I know which one my grandson would pick.



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Keeping Your Spaghetti Showdown Tasty Later

Let us talk about saving some of this spaghetti for later. Cool it completely before you put it in the fridge. It will stay good for about three days. You can also freeze it for a month.

I once put a warm container right in the fridge. The lid popped right off. What a mess that was. Now I always let it cool on the counter first.

To reheat, add a splash of water to a skillet. Warm it on the stove over medium heat. This brings back the nice texture. The microwave can make it a bit rubbery.

Batch cooking this dish saves a busy weeknight. Having a good meal ready is a gift to yourself. It makes your evening so much more peaceful. **Have you ever tried storing it this way? Share below!**

Fixing Common Spaghetti Showdown Hiccups

Sometimes cooking does not go as planned. Do not worry. Here are some easy fixes. First, if your spaghetti sticks, your pan was not hot enough. Always let the oil get hot before adding the sauce.

I remember when I rushed this step. My noodles stuck like glue. Getting that crispy edge matters for a wonderful mix of textures. It gives you a little crunch with each bite.

Second, if the sauce is too watery, just cook it longer. Let the liquid

bubble away. Third, if it is too spicy, add a teaspoon of sugar. This calms the heat right down. **Which of these problems have you run into before?**

Knowing these little tricks builds your confidence. You learn that a small mistake is not the end of the world. It makes cooking more fun and less scary.

Your Spaghetti Questions, Answered

Q: Can I make this gluten-free? A: Yes. Just use your favorite gluten-free spaghetti. The method works the same way.

Q: Can I make it ahead? A: You can make the tomato sauce a day early. Keep it in the fridge until you are ready to cook.

See also Lemon Parmesan Summer Veggie Risotto

Q: What if I do not have crushed red pepper? A: A pinch of black pepper works fine. It will be milder but still very tasty.

Q: Can I double the recipe? A: I do not recommend it. The noodles need space to get crispy. Make two separate batches instead.

Q: Any optional add-ins? A: Try a handful of fresh basil at the end. It adds a lovely fresh smell. **Which tip will you try first?**

Fun fact: The “assassin” name comes from the spicy kick. It is a friendly warning for your taste buds!

A Note From My Kitchen to Yours

I hope you enjoy making this exciting spaghetti. It is a real treat for the

family. I love hearing about your own kitchen adventures.

Did you add your own special twist to the recipe? Maybe you found the perfect crisp on the noodles. I would love to see your creation. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!
—Elowen Thorn.

You need to try this!



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Author: Elowen Thorn



Cooking Method: [Stovetop](#)



Courses: [Dinner Main Course](#)



Difficulty: **Beginner**



Prep time: **5 minutes**



Cook time: **25 minutes**



Rest time:



Total time: **30 minutes**



Servings: **4 people**



Calories:**362 kcal**

Best Season:**Summer**

Description

Assassin Spaghetti The Ultimate Noodle Showdown features crispy,

slightly charred noodles cooked directly in a savory tomato sauce for a unique one-pan meal.

Ingredients

- ☐ 3 cups water
- ☐ 1 can (15 ounces) tomato sauce
- ☐ 1 teaspoon granulated sugar
- ☐ 1 teaspoon kosher salt
- ☐ 1 teaspoon black pepper
- ☐ 1/4 cup (54.5 g) vegetable oil
- ☐ 2 teaspoons garlic, minced
- ☐ 1 teaspoon crushed red pepper
- ☐ 12 ounces spaghetti, uncooked
- ☐ parsley, chopped for garnish

Instructions

1. To a medium saucepan over medium heat, add water, tomato sauce, sugar, salt, and pepper. Whisk to combine. Heat until the mixture is very hot, but not boiling. Reduce heat to low and keep warm as you continue with the recipe.
2. To a large (at least 14-inch), non-stick skillet over medium-high heat, add oil. Once the oil is hot, add the garlic and crushed red pepper. Cook for 1 minute, stirring constantly.
3. Carefully ladle 1 cup of the tomato mixture into the pan. Add the uncooked spaghetti in an even layer over the entire bottom of the skillet, ensuring all noodles are facing the same direction. Gently press the spaghetti into the tomato mixture to coat it.
4. Without disturbing the spaghetti, let it cook for 5-6 minutes, or until the tomato mixture is mostly reduced and the edges of the

spaghetti start to char slightly.

5. Using a spatula and/or tongs, carefully flip over the spaghetti. Add another cup of the tomato mixture, gently pressing the noodles into the sauce. Cook for another 5-6 minutes, or until most of the tomato mixture is reduced.
6. Add the remaining tomato mixture. Continue cooking for 5-6 minutes, or until the pasta is al dente, the edges are crispy and slightly charred, and the tomato mixture is mostly absorbed by the pasta.
7. Garnish with parsley. Serve warm.

Notes

Author: Amanda Rettke-iamhomesteader.com

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