



Easy Single Pan Pasta Dinner

The Easiest Dinner You'll Ever Make

I love a good kitchen shortcut. This recipe is my favorite. You cook everything in just one pot. It makes a big, happy mess and a full belly.

No need to boil noodles in a separate pot. Everything cooks together right in the sauce. The noodles soak up all that good flavor. It feels like a little magic trick. What is your favorite one-pot meal to make?

A Little Story From My Kitchen

I first made this for my grandson on a busy weeknight. He was doing homework at the table. I was rushing around the kitchen. He watched me use just one pot for the whole meal.

His eyes got wide when I put the lid on. "That's it?" he asked. When I lifted the lid, the smell filled the whole house. His smile was the best thank you. I still laugh at how simple it was.

Let's Get Cooking Together

Start by browning your beef and onion in a big pot. That sizzle is a happy sound. Drain the extra grease away. Then add your garlic. Doesn't that smell amazing?

Now, pour in the tomatoes, broth, and cream. Add all your spices and that little bit of sugar. The sugar is a secret. It makes the tomato taste sweeter and richer. This matters because good food is about balancing flavors.

The Magic Part

Once your sauce is boiling, break your spaghetti in half. Lay the pieces in a criss-cross pattern. Then just push them under the liquid. Put the lid on and let it simmer.

Fun fact: The starch from the pasta thickens the sauce as it cooks. That is why you do not need to drain anything. Give it a stir every five minutes. In less than twenty minutes, dinner is ready. Do you like your pasta very soft, or with a little bite?

Why This Meal Matters

This is more than just fast food. It is about feeding the people you love. A warm meal brings everyone to the table. It is a time to talk and laugh.

This matters because cooking does not have to be hard. A simple, tasty

meal can make an ordinary day feel special. It gives you more time to spend with your family. And that is the most important ingredient of all. What was the last meal that made you feel really happy?

Time to Eat!

Ladle the hot pasta into bowls. The steam will warm your face. Now for the best part. Sprinkle on fresh parsley and lots of grated parmesan cheese.

The cheese gets a little melty on the hot noodles. It is the perfect finish. This dish is cozy and comforting. It is a hug in a bowl. I hope you enjoy it as much as we do.

See also [Crab Brunch Casserole](#)



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Ingredients:

Ingredient	Amount	Notes
Ground beef	1 pound	
Yellow onion	1, diced (about 1 cup)	
Garlic	1 ½ teaspoons, minced	
Crushed tomatoes	1 can (28 ounces)	
Chicken broth	4 cups (32 ounces)	
Heavy cream	½ cup (119g)	
Kosher salt	1 teaspoon	
Black pepper	½ teaspoon	
Dried oregano	2 teaspoons	
Dried basil	2 teaspoons	
Granulated sugar	1 teaspoon	
Crushed red pepper flakes	¼ teaspoon	optional
Spaghetti noodles	16 ounces	
Fresh parsley		for garnish
Grated parmesan		for garnish



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A Cozy One-Pan Supper Story

My grandkids call this my magic pot dinner. I love how everything cooks together in one big pot. The smell fills the whole house with a warm, happy feeling. It reminds me of cooking for my own busy family on weeknights. This recipe is a real lifesaver on those days.

Let's get our one pot ready. I still laugh at how my grandson Leo always volunteers to break the noodles. He says it's the best job in the kitchen. Here is how we make our cozy dinner together.

Step 1: Grab your big pot. Put the ground beef and diced onion in it. Cook them on medium heat until the beef is brown. I like to give it a good stir now and then. Drain the extra grease away. Then add the garlic. Doesn't that smell amazing already?

Step 2: Now for the saucy part. Pour in the crushed tomatoes and chicken broth. Add the heavy cream, salt, pepper, and all those lovely herbs. The little bit of sugar is my secret. It makes the tomatoes taste just right. Give it all a big stir until it's one happy family.

Step 3: Bring your sauce to a bubbly boil. Now for the fun part! Break your spaghetti noodles in half. Lay them in a criss-cross pattern on top. (A hard-learned tip: press those noodles down under the liquid so they cook evenly). Then pop the lid on and let it simmer.

Step 4: Let it cook for about 20 minutes. Remember to stir it every five minutes. This keeps the noodles from sticking to the bottom. Put the lid back on each time. You will know it's done when the noodles are tender.

Do you have a favorite pasta shape for cozy dinners? Share below!

Cook Time: 30-35 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner

Let's Mix It Up!

This recipe is like a friendly base for your own ideas. You can change it so easily. I love getting creative with what I have in the pantry. It makes dinner feel new again. Here are a few fun twists we enjoy.

See also [Sausage and Rice Holiday Bake](#)

Hearty Veggie Swap: Skip the beef. Use chopped mushrooms and zucchini instead. It becomes a wonderful garden meal.

Kick of Heat: Add some sliced spicy sausage with the beef. Use a whole teaspoon of red pepper flakes for a real zing.

Creamy Dreamy Chicken: Use ground chicken or turkey. Stir in a big handful of fresh spinach at the very end.

Which one would you try first? Comment below!

The Perfect Plate

Now, let's talk about serving our masterpiece. A good meal is about more than just the food. It is about the whole experience. I always set the table nicely, even on a Tuesday. It makes an ordinary dinner feel special.

Ladle the pasta into wide, shallow bowls. Top it with a generous sprinkle of parmesan cheese and fresh parsley. The green from the parsley

makes it look so pretty. A side of warm, buttery garlic bread is perfect for dipping. A simple green salad with a light dressing works wonderfully too.

For a drink, a cold glass of milk is a classic choice. It is so soothing. For the grown-ups, a nice glass of red wine pairs beautifully with the rich tomato sauce. **Which would you choose tonight?**



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Making Your Pasta Last

This pasta keeps well in the fridge for three days. Just pop it in a container with a tight lid. You can also freeze it for a cozy future meal. Let it cool completely first. Then put it in a freezer-safe bag or container.

When you reheat it, add a splash of water or broth. This brings the saucy goodness back to life. I once reheated it without any liquid. The noodles drank up all the sauce! It was a little dry.

Batch cooking this meal saves busy nights. It means a warm dinner is always close by. This matters because it takes the stress out of a weekday. You can relax knowing food is ready. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Pasta Problems

Sometimes the noodles soak up too much liquid. If your pasta looks dry, just add a little more broth. Stir it in until it looks saucy again. I remember when this happened to me the first time. My grandson said it was still the best.

If your beef is pale, your heat might be too low. You want a nice, brown color for the best flavor. Getting a good sear matters because it adds a deep, rich taste. It makes the whole dish feel more special. Another issue is mushy noodles. Just be sure to stir every five minutes as it simmers.

This keeps them cooking evenly. Cooking with care builds your confidence in the kitchen. You learn that small steps make a big

difference. **Which of these problems have you run into before?**

See also Creamy Street Corn Chicken Enchiladas

Your Pasta Questions Answered

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free spaghetti noodles. They work just as well.

Q: Can I make it ahead? A: You sure can. Follow the storage tips above for a ready-made meal.

Q: What can I use instead of beef? A: Ground turkey or lentils are wonderful swaps. They both taste great here.

Q: Can I make a smaller portion? A: Of course. Just cut all the ingredients in half. It will still be delicious.

Q: Is the red pepper important? A: It is optional. It just adds a little warm kick. Leave it out if you prefer. *Fun fact: The sugar helps balance the tomatoes' acidity.* **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe finds its way to your table. It is a simple, happy meal. I love knowing you are cooking in your own kitchen. Sharing these stories with you brings me so much joy.

If you give it a try, I would love to see it. Your photos and stories make my day. **Have you tried this recipe? Tag us on Pinterest!** I cannot wait to see what you create.

Happy cooking! —Elowen Thorn.

You need to try this!



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Easy Single Pan Pasta Dinner

Author: Elowen Thorn

Cooking Method:[Stovetop](#)

Cuisine:[American](#)



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Courses:[Dinner Main](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **30 minutes**



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Rest time:



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Total time: **40 minutes**

Servings: **4 servings**

Calories: **650 kcal**

Best Season:**Summer**

Description

A hearty and convenient one-pan pasta dinner with ground beef and a

rich, creamy tomato sauce.

Ingredients

- 1 pound ground beef
- 1 yellow onion, diced (about 1 cup)
- 1 ½ teaspoons garlic, minced
- 1 can (28 ounces) crushed tomatoes
- 4 cups (32 ounces) chicken broth
- ½ cup (119g) heavy cream
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 1 teaspoon granulated sugar
- ¼ teaspoon crushed red pepper flakes, optional
- 16 ounces spaghetti noodles
- fresh parsley, for garnish
- grated parmesan, for garnish

Instructions

1. To a large Dutch oven or pot with a lid, add ground beef and onion. Cook on medium heat, uncovered, for about 5-10 minutes, or until beef is browned. Drain grease. Add garlic and cook for an additional minute, or until fragrant.
2. Add crushed tomato, broth, heavy cream, salt, pepper, oregano, basil, sugar, and red pepper flakes. Stir to combine.
3. Once combined, bring sauce to a boil over medium heat.
4. Once boiling, add spaghetti noodles in a criss cross pattern. (We like to break the noodles in half so they fit in the pot.) Reduce the

heat to a simmer. Press the noodles under the liquid and cover with a lid. Simmer for 15-20 minutes, stirring every 5 minutes, or until noodles are al dente, making sure to cover the pot after stirring each time.

5. Serve warm, garnished with fresh parsley and grated parmesan.

Notes

For a lighter version, you can substitute half-and-half for the heavy cream.

Keywords: Pasta, Ground Beef, One Pan, Easy Dinner