**Spaghetti Dinner for 4**

**Ingredients:**



4 servings of spaghetti noodles

7 mL vegetable oil

325 g ground beef

1 onion, diced

100 mL celery, diced

1 garlic clove, minced

1 can (680 mL) tomato sauce

5 mL basil, dried

5 mL oregano, dried

2 mL salt

75 mL green pepper, diced

Parmesan cheese to garnish

**Method:**

1. In a frying pan, add oil, beef, onion, celery and garlic; cook until the meat is browned, stirring constantly.
2. Add tomato sauce, basil, oregano, salt and green pepper; bring to a boil. Reduce heat to low, cover and simmer for about 15 minutes.
3. Meanwhile, in a large pot of boiling water, cook spaghetti for 8-10 minutes until al dente. Drain in a colander.
4. Serve pasta with sauce and top with Parmesan cheese if desired.

**Garlic Bread**

**Ingredients:**

½ loaf French bread

1 garlic clove

30-60 mL olive oil

**Method:**

1. Preheat oven to 350 F.
2. Cut bread in half, lengthwise.
3. Rub each side of the loaf with a garlic clove that has been minced.
4. Brush olive oil on top (use the back of a spoon to do this).
5. Warm in oven for about 7 minutes.