

Elbow Macaroni with Ground Beef and Peas
By Nancy R. Walsifer

Ingredients

1 pound box of elbow macaroni or small shells
1 pound ground beef, preferably 85/15
1-2 tablespoons oil, can be vegetable or olive oil
Salt and pepper
15 ounce can of sweet peas
12 ounces of prepared jar tomato sauce*

Cooking Instructions

1. Prepare pasta per box instructions. Remove one cup of pasta water before draining the pasta and set aside.
2. In a non-stick skillet over medium heat, brown the ground beef. Use a whisk to break the beef into small pieces. Season with salt and pepper to taste. When done set aside.
3. In a small pot, heat up peas and tomato sauce

Assembling

1. Drain the pasta.
2. Add the browned beef and its juices, mix well. Next add the peas; mix.
3. Add the tomato sauce (If using a larger jar of tomato sauce, add per your liking). If the pasta seems tight, add a little of the pasta water at a time until you reach your desired consistency.
4. Serve at once. Serves 4 people

*I do not normally purchase jarred tomato sauce. However, I have used both [Hoboken Farms Marinara Sauce](#) and [Lidia's Marinara sauce](#) and like their taste and quality. Check your local ShopRite or other fine retailers for these products.