

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's SLOW COOKER SPAGHETTI SAUCE with Herbs

A rich, hearty sauce that simmers low and slow for deep flavor with minimal effort!

COOK TIME: 8 hours on LOW or 4 hours on HIGH

SERVINGS: 8–10 servings

Perfect for busy days, meal prep, or feeding a crowd!

INGREDIENTS

- 1 lb ground beef (80/20 for best flavor)
- 28 oz tomato sauce
- 28 oz diced tomatoes (do not drain)
- 6 oz tomato paste
- 2 tbsp brown sugar
- ½ cup white onion, diced
- 4 garlic cloves, minced
- 1 tsp salt (or to taste)
- 1 tsp black pepper (or to taste)
- 1 tsp onion powder (optional)
- 1 tsp garlic powder (optional)
- ½ tsp red pepper flakes (optional)

INSTRUCTIONS

1. **Brown the Beef:** In a large skillet over medium heat, cook ground beef until browned. Drain excess fat.
2. **Add to Slow Cooker:** Place the cooked beef in the slow cooker. Add tomato sauce, diced tomatoes (with juices), tomato paste, brown sugar, onion, garlic, and spices.
3. **Stir & Cook:** Stir until well combined. Cover and cook on LOW for 8 hours or on HIGH for 4 hours. Do not open the lid during cooking time.
4. **Taste & Adjust:** Taste and adjust salt, pepper, or sugar to your preference.
5. **Serve:** Spoon over spaghetti, zucchini noodles, or use in lasagna, stuffed peppers, or homemade pizza.

OPTIONAL HERB ADDITIONS

1 tbsp fresh parsley (or 1 tsp dried)	1 tsp dried oregano	1 tsp dried basil	1 tsp dried thyme	1 tsp dried rosemary

BUBBIE'S TIP

Add fresh herbs at the end for the brightest flavor!

DELICIOUS WAYS TO USE IT

Over pasta · Zucchini noodles · Lasagna · Stuffed peppers · Homemade pizza

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