



# One Pan Spaghetti

Easy to fix; fast to clean up!



Serves: 10, 1 cup each

## Kids' Tool Kit

Bowl Fork or potato masher Spoon Sauce pot Can opener

Chef's Choice

One Pan Spaghetti

Green beans Peach half

Low fat milk

### Ingredients:

1 can (15-ounce) carrots

1 can (26-ounce) spaghetti sauce

2 carrot-cans water (4 cups)

1 package (10-ounce) spaghetti



Directions.

Remember to wash your hands!

- 1. In a mixing bowl, mash carrots with liquid until smooth. Pour into large sauce pot.
- 2. Add spaghetti sauce and water. Bring to a boil.
- 3. Break spaghetti pieces into thirds. Add to pot.
- 4. Simmer until spaghetti is tender, stirring often.



**Helpful Hints:** An easy way to mash the carrots is with a fork, potato masher or a pastry blender.

Remember to stir the spaghetti as it simmers on the stovetop. The sauce thickens as the spaghetti cooks.



Safety Tips: Wash can lids before opening to remove dirt and germs.

Nutriti	on	Fa	cts
Serving Size 1 cup (239g) Servings Per Container 10			
Amount Per Serving	,		
Calories 160		ries fror	n Fat 20
% Daily Value*			
Total Fat 2.5g			4%
Saturated Fat		0%	
Cholesterol 0m		0%	
Sodium 500mg 21°			21%
Total Carbohydrate 29g 10%			
Dietary Fiber 2		10%	
Sugars 6g			
Protein 5g			
Vitamin A 90%	•	Vitam	in C 6%
Calcium 2%	•	Iron 1	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:  Calories: 2,000 2,500			
Total Fat Les Saturated Fat Les Cholesterol Les	s than s than s than	65g	80g 25g 300mg

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Source: Book Cooks Nutrition Prop Boxes, Family Nutrition Program, K-State Research and Extension, Saline County.

Suggested book for this cooking activity: Strega Nona by Tomie dePaola

For more information about this recipe and other fun recipes: contact your county extension office in Kansas, visit the website at www.kidsacookin.ksu.edu, or e-mail kidsacookin@ksu.edu.