

Easy Slow Cooker Spaghetti Dinner

A twist on the standard Spaghetti dinner by adding smoked sausage instead of ground beef.

| Prep Time | Cook Time | Total Time |
|-----------|-----------|---------------|
| 15 mins | 8 hrs | 8 hrs 15 mins |



5 from 2 votes

Course: Main Course Cuisine: American

Keyword: Easy Spaghetti Dinner Servings: 8 Calories: 299kcal

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Equipment

- Slow Cooker- 6 quart or larger

Ingredients

Sauce ingredients

- 14 oz. smoked sausage (or kielbasa), sliced
- 48 oz. marinara (Two-24-oz. jars)
- 14.5 oz can diced tomatoes do not drain
- 1 green bell pepper diced
- 1/2 cup onion (one small onion), diced
- 2 tsp garlic minced
- 1/4 tsp. pepper
- 2 tsp. dried leaf oregano
- 2 tsp. dried leaf basil

For serving:

- 1 lb. dried spaghetti cooked according to package directions.
- parmesan cheese

Instructions

1. Add everything to the slow cooker (except spaghetti and cheese), stir.
2. Cover and cook on LOW for 8 hours.
3. Toward the end of the cooking time, prepare the noodles according to the package directions.
4. Once the noodles are cooked, drain them and add the to the sauce, stirring well.
5. Turn off the slow cooker immediately after adding the noodles, they will continue to cook if left on and will turn mushy.
6. Serve the pasta topped with parmesan cheese and enjoy!

Nutrition

Calories: 299kcal | Carbohydrates: 32g | Protein: 12g | Fat: 14g | Saturated Fat: 5g | Cholesterol: 35mg | Sodium: 1319mg | Potassium: 832mg | Fiber: 5g | Sugar: 10g | Vitamin A: 860IU | Vitamin C: 30mg |

Calcium: 64mg | Iron: 4mg

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