



The Micheff Sisters and Mom!

“Noodle It” (10-26-16)

Cowboy Spaghetti

Ingredients:

- 2 cups onion, diced small
- 1 cup water
- 1 – 12oz pkg. Yves burger
- 1 pound pkg. angel hair spaghetti
- 2 cups mild salsa
- 2 cups petite diced tomatoes
- ½ cup jalapenos
- 4 cups chili beans, blended
- ¼ tsp. red pepper flakes
- ½ tsp. onion powder
- 1 tsp. seasoned salt
- ½ tsp. salt
- ½ tsp. chili powder
- 2 cups vegan grated cheese – optional
- 1 container Tofutti Better Than Sour Cream - optional



Directions:

In a large skillet on medium high heat put the onions and cup of water. Sauté till onions are clear or water has evaporated. Add the burger, seasonings, diced tomatoes, jalapenos, and salsa. In a blender blend the 4 cups chili beans until it is pureed.

Pour into skillet mixture and cook until hot and bubbly. Mix in with cooked spaghetti. Serve with grated vegan cheese and Tofutti Better Than Sour Cream.

Yield: 14 cups

Linda Johnson