

SLOW-COOKER BEAN PASTA

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WHAT YOU NEED

- 1 lb Ground Beef
- 1 Medium Diced Onion
- 1 Can Stewed Tomatoes
- 1 Can Black Beans
- 2 Tbsp Minced Garlic
- 1 Can Tomato Sauce, 8 Oz
- 1 Can Tomato Paste, 6 Oz
- 2 Cup Beef Broth
- 1 Tbsp of each: Oregano, Parsley, Basil, Marjoram, Red Pepper Flakes, and Italian Seasoning
- Macaroni
- Large Frying Pan

- Slow-Cooker

DIRECTIONS

- Heat a frying pan over medium heat. Add Ground beef and onion, and cook until all beef is brown. Transfer to slow-cooker. Add stewed tomatoes, beans, garlic, tomato sauce, tomato paste, and beef broth. Cook for 4-6 hours on high, or 6-8 hours on low.
- Add remaining ingredients. Cook pasta for 20-25 minutes, stirring every 5 minutes until done. Plate and serve.