Low Carb Spagnetti

Ingredients

For 1-2 servings

- Package NuPasta (Konjac Spaghetti)
 OR any low carb spaghetti noodles
- 175g Extra-Lean Ground Beef
- 185g Classico Di Parma Pasta Sauce (4 cheese is really good)
- 1/4 tsp Pink Himalayan Salt
- 1/4 tsp Ground Black Pepper
- 1/4 tsp Onion Powder
- 1/4 tsp Garlic Powder
- 1 tsp Extra-Virgin Olive Oil (for Pan)

Directions

- 1. Cook ground beef on large frying pan (use olive oil if needed)
- 2. Add spices to the ground beef and break up into small pieces
- 3. Drain NuPasta noodles and rinse well.
- 4. Add noodles to the pasta sauce and continue to cook on medium heat for additional 5-10 minutes.
- 5. Top with parmesan cheese (optional)

**Read pasta sauce labels, look for low sugar options with simple ingredients



