

Easy Sweet Spaghetti

Level: Easy

Prep Time: 5 minutes

Serves: About 8

Cooking Time: 30 minutes



- 1 (16 oz.) box thin spaghetti or angel hair pasta
- 1½ pounds lean ground beef (or ground turkey)
- 1 pound sliced pork bacon (or uncured turkey bacon), cut into strips
- 1 yellow onion, minced
- 1 (10.5 oz.) can Campbell's® Cream of Mushroom Soup (Condensed)
- 2 (10¾ oz.) cans Campbell's® Tomato Soup (Condensed)
- Water (from cooking pasta)
- 2 to 3 slices Kraft Singles American Cheese
- ⅛ to ¼ cup white granulated sugar, to taste
- Freshly cracked black pepper, to taste (optional)

1. Cook pasta according to the instructions on the box. Drain, saving and setting aside some pasta water to add to the sauce later on.
2. In a large pot, brown the ground beef (or ground turkey) and bacon strips until fully cooked, breaking up the ground beef (or ground turkey) into small pieces as it cooks. Drain oil from pot. Add the minced onions, and while stirring continuously cook onions until translucent, about 2 to 3 minutes.
3. Add the condensed cream of mushroom and tomato soups.
4. Fill ONE of the empty Campbell's® Tomato Soup cans with pasta water (careful, pasta water may still be hot). Add about half of the can of water to the pot. Add 2 slices of cheese and ⅛ cup of white granulated sugar. Mix well.
5. Cook on medium high heat until the mixture starts to boil. Lower heat and simmer for 1 minute. Taste sauce. If desired, slowly add up to ⅛ cup more white granulated sugar for more sweetness. Also, add 1 more slice cheese and/or remaining ½ can leftover pasta water to the sauce until desired thickness is reached. Mix well. Simmer for 2 to 3 more minutes. Spoon sauce over cooked pasta. If desired, crack black pepper over top and serve immediately.

Notes:

- Serve with something savory - a side of garlic bread or garlic roasted asparagus.
- This recipe does not taste like Filipino sweet spaghetti (i.e. Jollibee's).