

Katy Richard's

American Chop Suey

Editor's note: Despite the name, this has little-to-nothing to do with the Chinese dish called "chop suey". It is, however, a delicious and easy-to-make New England pasta dish!

Ingredients:

- 1 lb. pasta
- 1 large onion
- 4 cloves of garlic
- 1 bell pepper
- 1 tbsp. olive oil
- 1 tbsp. basil
- 1 tbsp. oregano
- 1 tsp. kosher salt
- 1 tsp. pepper
- 1 lb. ground meat
- 1 can Campbell's condensed tomato soup
- 1 28oz. can whole tomatoes

Directions:

1. Boil the pasta.
2. Heat skillet. Add olive oil. Chop onion, garlic, bell pepper; sauté mix for 10-15 min.
3. Add basil, oregano, salt, and pepper. Add ground meat and brown.
4. Drain pasta; transfer to another bowl on the side for now. Keep pasta pot.
5. Open can of tomato soup and tomatoes. Drain liquid from whole tomatoes and save.
6. Add crushed tomatoes and tomato soup concentrate to pot the pasta was in. Combine with hamburger/veg mix. Simmer for around 20 minutes.
7. Re-add pasta to pot, and mix. Check consistency - if desired, put some of the tomato juice you saved back into the mix to increase moisture. Serve (with grated parmesan cheese, if you like) and enjoy!