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## Manager's Favorite Spaghetti with Marinara & Mushroom Sauce

This Manager's Favorite Spaghetti recipe is a classic Italian dish with a twist. The marinara sauce is made from scratch using fresh tomatoes, garlic, and herbs. The mushroom sauce adds a rich and earthy flavor to the dish. It's perfect for a cozy dinner or a special occasion.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 40 mins

**Total Time:** 60 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

300 g	spaghetti
2 c	marinara sauce
200 g	Mushrooms

<b>3</b> <b>cloves</b>	garlic
<b>2 tbsp</b>	olive oil
<b>1 tsp</b>	salt
<b>0.5 tsp</b>	black pepper
<b>10</b> <b>leaves</b>	Fresh Basil

## Directions

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### Step 1

#### Boiling

Cook the spaghetti according to the package instructions. Drain and set aside.

**Prep Time:** 10 mins

**Cook Time:** 10 mins

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### Step 2

#### Sautéing

In a large skillet, heat olive oil over medium heat. Add garlic and sauté until fragrant.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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### Step 3

### Sautéing

Add mushrooms to the skillet and cook until they release their moisture and become golden brown.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 4

### Simmering

Pour marinara sauce into the skillet and stir well. Season with salt and black pepper.

**Prep Time:** 2 mins

**Cook Time:** 5 mins

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## Step 5

### Mixing

Add cooked spaghetti to the skillet and toss until well coated with the sauce.

**Prep Time:** 2 mins

**Cook Time:** 3 mins

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## Step 6

### Plating

Garnish with fresh basil leaves and serve hot.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 300 kcal

**Fat:** 8 g

**Protein:** 10 g

**Carbohydrates:** 50 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	5 g	13.16%	20%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	8 g	28.57%	32%
Cholesterol	0 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	0 mcg	0%	0%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	4 mg	0.4%	0.4%
Iron	10 mg	125%	55.56%
Potassium	300 mg	8.82%	11.54%
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Cuisines

Italian Middle Eastern

### Meal Type

Main Course Side Dish Dessert Beverage Lunch Dinner Snack

### Preparation Time

15 Minutes or Less 30 Minutes or Less 45 Minutes or Less 1 Hour or Less

More than 1 Hour

### Difficulty Level

Easy Medium Hard

### Nutritional Content

Low Calorie High Protein Low Fat Low Carb High Fiber Low Sodium

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