

Cheesy Baked Pasta Casserole with Ground Beef or Turkey

Baked Pasta with Cheese and Meat



OVEN
350°F

TIME
25 min

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INGREDIENTS

3 cups cooked pasta (penne or fusilli work best)

1 lb ground beef or ground turkey

2 cups marinara sauce

1 cup ricotta cheese

2 cups shredded mozzarella cheese

1 cup grated Parmesan cheese

1 tsp Italian seasoning

2 garlic cloves, minced

Salt and pepper, to taste

Fresh basil, chopped (for garnish)

Swaps and Notes:

Protein: Swap in Italian sausage, ground chicken, or plant-based ground meat.

Cheese: Use cottage cheese instead of ricotta for a lighter option.

Pasta: Gluten-free pasta works just as well—just cook it al dente.

Sauce: Use homemade or store-bought marinara; spice it up with red pepper flakes.

Add-ins: Stir in sautéed spinach, mushrooms, or zucchini for extra veggies.

Step-by-Step Directions:

Preheat Oven to 350°F (175°C). Lightly grease a large baking dish.

In a large skillet over medium heat, brown the ground meat, breaking it up as it cooks.

Add minced garlic and Italian seasoning, cooking for 1-2 more minutes. Drain excess fat.

In a large mixing bowl, combine cooked pasta, marinara sauce, ricotta, and cooked meat. Season with salt and pepper to taste.

Pour the mixture into the prepared baking dish. Top with shredded mozzarella and Parmesan cheese.

Cover loosely with foil and bake for 25 minutes.

Remove the foil and bake uncovered for another 15 minutes, or until the top is golden and bubbly.

Let rest for 5-10 minutes, then garnish with fresh chopped basil before serving.

Tips for Success:

Cook pasta al dente since it continues cooking in the oven.

Drain the meat well so your pasta bake doesn't get greasy.

Use a deep baking dish if doubling or adding extra toppings.

Let it rest before serving-this helps the layers set and makes serving easier.

Serving Suggestions & Pairings:

A crisp Caesar salad or garlic bread

A glass of red wine like Chianti or Zinfandel

A fun side like Easy Cheesy Chicken Sliders for bigger gatherings

For a spicy twist, serve alongside This Dorito Casserole

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15. A glass of red wine like : Chianti or Zinfandel
16. A fun side like : Easy Cheesy Chicken Sliders for bigger gatherings

17. For a spicy twist, serve alongside : This Dorito Casserole
18. Storage and Leftover Tips: Store in an airtight container in the refrigerator for up to 4 days.
19. Reheat individual portions in the microwave or oven at 350°F until warm.
20. This dish also freezes well-assemble it and freeze before baking or freeze fully baked portions.
21. More Recipes You Will Love: If cheesy, satisfying dinners are your thing, you'll want to check these out:
22. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
23. These : Sheet Pan Quesadillas
24. This : Cajun Chicken Sausage Gumbo
25. This : Dorito Casserole

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-baked-pasta-casserole-with-ground-beef-or-turkey/>