

One-Skillet Ranch Beef Pasta - Cheesy, Savory, and Easy

Golden Ranch Beef & Sweet Corn Pasta Skillet



TIME
30 min

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INGREDIENTS

1 lb ground beef
12 oz pasta (penne or fusilli recommended)
1 cup sweet corn (fresh, frozen, or canned and drained)
1 packet ranch seasoning (about 1 oz)
1 cup shredded cheddar cheese
¾ cup heavy cream
1 teaspoon garlic powder
Salt and pepper, to taste

DIRECTIONS

1. ? Step 1: Cook the Pasta: Bring a pot of salted water to a boil.
2. Cook pasta according to package directions until al dente. Drain and set aside.
3. ? Step 2: Brown the Beef: In a large skillet over medium heat, cook ground beef until browned and fully cooked.
4. Drain excess fat if needed.
5. ? Step 3: Add Seasoning and Cream: Stir in the ranch seasoning, garlic powder, and heavy cream. Simmer for 1-2 minutes to thicken slightly.
6. ? Step 4: Add Corn and Pasta: Stir in the sweet corn and cooked pasta until everything is well combined.
7. Cook for another 2-3 minutes, stirring occasionally.
8. ? Step 5: Melt the Cheese: Add the shredded cheddar cheese and stir until melted and creamy.
9. Taste and season with salt and pepper as needed.
10. Serve warm and enjoy every cheesy bite!

SWAPS & NOTES

Pasta options: Any short pasta like rotini, shells, or elbow macaroni works well.

Cream: Use half-and-half for a lighter version or cream cheese for extra richness.

Veggies: Add peas, bell peppers, or spinach for more color and nutrition.

Heat: Add crushed red pepper flakes or a dash of hot sauce for a kick.

TIPS FOR SUCCESS

Don't overcook the pasta: Slightly undercooked is best since it'll simmer in the sauce.

Use freshly shredded cheese: It melts better and gives a creamier texture.

Let it sit for a few minutes: The sauce thickens as it cools slightly, making each bite clingy and satisfying.

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Original recipe: <https://chefmaniac.com/one-skilllet-ranch-beef-pasta-cheesy-savory-and-easy/>