

Cheesy Sloppy Cheeseburger Pasta Delight (One-Pan Comfort Classic!)

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TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 8 oz elbow macaroni (or any pasta)
- 1 onion, diced
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes (with juices)
- 1 cup beef broth
- 1/2 cup ketchup
- 1 tablespoon mustard
- 1 tablespoon Worcestershire sauce
- 1 cup shredded cheddar cheese
- Salt and pepper to taste
- Chopped fresh parsley for garnish (optional)

Ingredient Swaps & Notes:

Ground Turkey or Chicken: A lighter twist.

Pasta Varieties: Rotini, penne, or shells hold the sauce beautifully.

Add-ins: Toss in some diced pickles or a swirl of cream cheese for extra richness.

Cheese Options: Use Colby Jack, American, or a spicy cheddar blend for a twist.

Step-by-Step Instructions:

Cook the PastaBoil pasta according to package directions. Drain and set aside.

Brown the BeefIn a large skillet, cook ground beef over medium-high heat until no longer pink. Drain excess fat.

Sauté the AromaticsAdd diced onion and garlic. Cook for 2-3 minutes until softened and fragrant.

Build the SauceStir in diced tomatoes, beef broth, ketchup, mustard, and Worcestershire. Bring to a simmer.

SimmerReduce heat to low and simmer uncovered for 10 minutes, allowing the sauce to thicken.

Mix Pasta & CheeseAdd drained pasta and stir to coat. Add shredded cheddar and stir until melted and creamy.

Taste & ServeSeason with salt and pepper to taste. Garnish with parsley if desired and serve hot.

Tips for Success:

Don't overcook the pasta: Slightly underdone is perfect before mixing with the sauce.

Use freshly shredded cheese: It melts smoother than pre-shredded blends.

Taste as you go: Adjust the mustard/ketchup ratio if you want it tangier or sweeter.

Serving Suggestions & Pairings:

Serve with a crisp salad or roasted broccoli.

Pair with this Beer Cheese Dip and crusty bread for the ultimate comfort meal.

End the night with something fun like this Crockpot Nacho Dip for a flavor-packed appetizer rotation.

Storage & Leftovers:

Refrigerator: Store in an airtight container for up to 4 days.

DIRECTIONS

1. **Cook the : Pasta**Boil pasta according to package directions. Drain and set aside.
2. **Brown the : Beef**In a large skillet, cook ground beef over medium-high heat until no longer pink. Drain excess fat.
3. **Sauté the Aromatics**Add diced onion and garlic. Cook for 2-3 minutes until softened and fragrant.
4. **Build the : Sauce**Stir in diced tomatoes, beef broth, ketchup, mustard, and Worcestershire. Bring to a simmer.
5. **Simmer:** Reduce heat to low and simmer uncovered for 10 minutes, allowing the sauce to thicken.
6. **Mix : Pasta & Cheese**Add drained pasta and stir to coat. Add shredded cheddar and stir until melted and creamy.
7. **Taste & : Serve**Season with salt and pepper to taste. Garnish with parsley if desired and serve hot.
8. **Tips for Success:** Don't overcook the pasta: Slightly underdone is perfect before mixing with the sauce.
9. **Use freshly shredded cheese:** It melts smoother than pre-shredded blends.
10. **Taste as you go:** Adjust the mustard/ketchup ratio if you want it tangier or sweeter.
11. **Serving Suggestions & Pairings:** This cheesy skillet is a full meal, but here's how to make it next-level:
12. **Serve with a crisp salad or roasted broccoli.**
13. **Pair with this : Beer Cheese Dip and crusty bread for the ultimate comfort meal.**
14. **End the night with something fun like this : Crockpot Nacho Dip for a flavor-packed appetizer rotation.**

15. **Storage & Leftovers:** Refrigerator: Store in an airtight container for up to 4 days.
16. **Freezer:** Freeze in single-serving portions for up to 2 months.
17. **Reheat:** Microwave with a splash of broth or water to restore creaminess.
18. **More Recipes You'll Love:** If you're into cheesy, meaty, comforting meals, check these out next:
19. These : [Easy Cheesy Chicken Sliders](#)
20. These : [Sheet Pan Quesadillas](#)
21. This : [Dorito Casserole](#)
22. This : [Crockpot Nacho Dip](#)
23. **Final Thoughts:** This Cheesy Sloppy Cheeseburger Pasta Delight is comfort food at its finest-messy in the best way, packed with classic flavors, and guaranteed to win over any table. Whether you're cooking for a family of five or meal-prepping for one, it's a dish you'll come back to again and again.
24. If you try this recipe, let me know! I'd love your feedback-drop a comment and follow [@gtagriff900](#) on ChefManiac for more recipes that deliver big flavor with simple steps.

SWAPS & NOTES

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More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/cheesy-sloppy-cheeseburger-pasta-delight-one-pan-comfort-classic/>