

Easy One-Pot Cheddar Ranch Pasta with Ground Beef - No-Fuss & Flavor-Packed

One-Pot Beef and Cheddar Ranch Pasta



TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 1 packet ranch seasoning mix
- 2 cups beef broth
- 2 cups uncooked pasta (penne or rotini work great)
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup milk
- 1 tbsp olive oil
- $\frac{1}{2}$ tsp garlic powder
- Salt and pepper to taste
- Fresh parsley (optional, for garnish)

DIRECTIONS

- 1.** Brown the Beef: Heat olive oil in a large skillet or Dutch oven over medium heat. Add the ground beef and cook until browned, breaking it up as it cooks. Drain excess grease if needed.
- 2.** Season It: Stir in the ranch seasoning, garlic powder, salt, and pepper. Let it cook for 1 minute to toast the seasoning and infuse the meat.
- 3.** Add Pasta & Broth: Pour in the beef broth and uncooked pasta. Stir well and bring the mixture to a boil.
- 4.** Simmer: Reduce the heat to low, cover, and simmer for 12-15 minutes, or until the pasta is tender and most of the liquid is absorbed.
- 5.** Make It Creamy: Stir in the milk and cheddar cheese. Mix until everything is melty, creamy, and irresistible.
- 6.** Finish & Serve: Taste and adjust salt and pepper if needed. Garnish with chopped parsley and serve hot!

TIPS FOR SUCCESS

Use bold cheddar : Sharp cheddar melts well and delivers punchy flavor.

Let it rest : Once off the heat, let the pasta sit for 5 minutes to thicken the sauce.

Add-ins welcome : Stir in sautéed onions, spinach, or bell peppers for extra veggies.

Double the ranch : For a stronger ranch flavor, toss in a second half-packet (go slow and taste as you go).

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

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