

Cheeseburger Pasta Casserole: The Ultimate Family Comfort Food

Cheeseburger Pasta Casserole



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 lb ground beef
- 12 oz pasta (elbow, rotini, or your choice)
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (15 oz) diced tomatoes, drained
- 1 can (8 oz) tomato sauce
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 tbsp ketchup
- 1 tbsp mustard
- 1 tsp Worcestershire sauce
- 1 tbsp olive oil

Salt and pepper to taste

Directions:

Bring a large pot of salted water to a boil.

Cook the pasta according to the package instructions until al dente.

Drain and set aside.

In a large skillet, heat olive oil over medium heat.

Sauté the diced onion and minced garlic until fragrant and translucent.

Add the ground beef, cooking until browned and fully cooked. Drain excess fat.

Reduce the heat to low.

Stir in diced tomatoes, tomato sauce, ketchup,

mustard, Worcestershire sauce, salt, and pepper.

Let the mixture simmer for 5 minutes.

Add the cooked pasta to the beef mixture, stirring until evenly combined.

Remove the skillet from heat.

Preheat your oven to 350°F (175°C).

Transfer the pasta mixture to a greased 9x13-inch baking dish.

Evenly sprinkle shredded cheddar and mozzarella cheeses over the top.

Bake for 20-25 minutes, or until the cheese is melted, bubbly, and golden brown.

Allow the casserole to cool slightly before serving. Scoop, savor, and enjoy!

Tips for the Perfect Cheeseburger Pasta Casserole:

Cheese it Up: For extra creaminess, add a dollop of sour cream or cream cheese to the beef mixture.

Add a Crunch: Sprinkle crushed potato chips or breadcrumbs on top before baking for added texture.

Switch Up the Protein: Substitute ground turkey or chicken for a leaner option.

Why It's Perfect for Your Family:

DIRECTIONS

1. Cook the Pasta
2. Bring a large pot of salted water to a boil.
3. Cook the pasta according to the package instructions until al dente.
4. Drain and set aside.
5. 2. Cook the Ground Beef
6. In a large skillet, heat olive oil over medium heat.
7. Sauté the diced onion and minced garlic until fragrant and translucent.
8. Add the ground beef, cooking until browned and fully cooked. Drain excess fat.
9. 3. Combine Ingredients
10. Reduce the heat to low.
11. Stir in diced tomatoes, tomato sauce, ketchup, mustard, Worcestershire sauce, salt, and pepper.
12. Let the mixture simmer for 5 minutes.
13. 4. Mix in the Pasta
14. Add the cooked pasta to the beef mixture, stirring until evenly combined.
15. Remove the skillet from heat.
16. 5. Assemble the Casserole
17. Preheat your oven to 350°F (175°C).
18. Transfer the pasta mixture to a greased 9x13-inch baking dish.
19. Evenly sprinkle shredded cheddar and mozzarella cheeses over the top.
20. 6. Bake
21. Bake for 20-25 minutes, or until the cheese is melted, bubbly, and golden brown.

22. 7. Serve
23. Allow the casserole to cool slightly before serving. Scoop, savor, and enjoy!
24. Tips for the Perfect Cheeseburger Pasta Casserole: Cheese it Up: For extra creaminess, add a dollop of sour cream or cream cheese to the beef mixture.
25. Add a : Crunch: Sprinkle crushed potato chips or breadcrumbs on top before baking for added texture.

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

Original recipe: <https://chefmaniac.com/cheeseburger-pasta-casserole-the-ultimate-family-comfort-food/>