

Cheeseburger Pasta Skillet: Your New Favorite One-Pan Meal

Looking for a quick and comforting dinner that's packed with flavor? This



TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 12 oz rotini pasta
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 cup beef broth
- 1 (15 oz) can diced tomatoes, undrained
- 1 (8 oz) package cream cheese, cubed
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup shredded mozzarella cheese
- 1 tablespoon olive oil

Instructions:

Cook the Ground BeefHeat olive oil in a large skillet over medium heat. Add ground beef and cook until browned, breaking it apart with a spoon. Drain excess fat if necessary.

Cook the Onions and GarlicAdd the chopped onion and minced garlic to the skillet with the beef. Cook for 2-3 minutes, until the onion is softened and fragrant.

Add the SeasoningsStir in the paprika, dried oregano, salt, and black pepper. Mix well to evenly coat the beef and onion mixture with the spices.

Add the Pasta and BrothAdd the rotini pasta, beef broth, and diced tomatoes (including their juices) to the skillet. Stir to combine, then bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 10-12 minutes, until the pasta is cooked al dente and most of the liquid is absorbed.

Melt the Cream CheeseAdd the cubed cream cheese to the skillet and stir until fully melted and incorporated, creating a creamy sauce.

Add the CheesesStir in the shredded cheddar and mozzarella cheeses, mixing until they melt and the sauce becomes rich and cheesy.

ServeServe the Cheeseburger Pasta Skillet hot, garnished with extra cheese or fresh herbs if desired. Enjoy the flavors of a classic cheeseburger in a comforting pasta dish!

Pro Tips:

Customize It: Add diced pickles or a drizzle of ketchup and mustard for an authentic cheeseburger vibe.

Vegetable Boost: Toss in some diced bell peppers or spinach for added nutrients.

Make It Spicy: Add a pinch of cayenne pepper or red pepper flakes for a spicy kick.

DIRECTIONS

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2. **Cook the : Onions and Garlic**Add the chopped onion and minced garlic to the skillet with the beef. Cook for 2-3 minutes, until the onion is softened and fragrant.
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4. **Add the : Pasta and Broth**Add the rotini pasta, beef broth, and diced tomatoes (including their juices) to the skillet. Stir to combine, then bring the mixture to a boil. Reduce the heat to low, cover, and simmer for 10-12 minutes, until the pasta is cooked al dente and most of the liquid is absorbed.
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11. **This :** Cheeseburger Pasta Skillet is the ultimate comfort food mashup. It's hearty, cheesy, and perfect for feeding a hungry family or meal-prepping for the week.
12. **Check out the full recipe on I :** Wuv Cooking and let me know how it turned out for you. Don't forget to share this recipe with your friends and family-they'll thank you for it!

SWAPS & NOTES

Quick and Easy : Ready in just 30 minutes, it's perfect for busy weeknights.

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Cook the Onions and Garlic Add the chopped onion and minced garlic to the skillet with the beef.

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

Original recipe: <https://chefmaniac.com/cheeseburger-pasta-sketlet-your-new-favorite-one-pan-meal/>