

## Italian Drunken Noodles: A Flavorful Weeknight Pasta Dish

Get ready to discover your new favorite weeknight pasta! These



**TIME**  
**5-7 min**

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**ChefManiac**

### INGREDIENTS

- 12 oz wide egg noodles
- 1 lb ground beef (or lean ground turkey)
- 1 onion, thinly sliced
- 3 cloves garlic, minced
- 1 bell pepper, sliced (any color you prefer)
- 1 zucchini, sliced
- 1 can (14.5 oz) diced tomatoes, undrained
- ... cup beef broth (or chicken broth)
- ... cup fresh basil leaves, torn
- ½ teaspoon red pepper flakes (optional, for heat)
- 2 tablespoons olive oil
- Salt and pepper to taste
- Grated Parmesan cheese for garnish

#### Swaps and Notes:

**Protein:** Ground turkey is a leaner alternative to ground beef. You could also use sliced chicken breast or thighs (cook until browned before adding veggies), or for a vegetarian option, try mushrooms or lentils instead of meat.

**Noodles:** While wide egg noodles are specified, fettuccine, linguine, or even spaghetti could be used for a slightly different texture. Rice noodles could also work for a more Asian-inspired twist.

**Vegetables:** Feel free to customize your vegetable mix! Carrots, mushrooms, snap peas, or even spinach would be delicious additions. Just be mindful of cooking times for different veggies.

**Tomatoes:** A can of crushed tomatoes could be used for a smoother sauce. If you have fresh tomatoes, chop them and add about 1 ½ cups.

**Broth:** Beef broth adds depth, but chicken broth works perfectly fine. For a richer flavor, you could use a concentrated stock.

**Heat Level:** Adjust the red pepper flakes to your preferred level of spice. Omit them entirely for a milder dish.

**Fresh Herbs:** Fresh basil adds a bright, aromatic finish. If you don't have fresh, use 1 teaspoon of dried basil, adding it with the diced tomatoes.

**Instructions:**

**Cook the Noodles:** Start by cooking the wide egg noodles according to the package instructions. Cook them until they are al dente (firm to the bite). Once cooked, drain them well and set them aside.

**Brown the Meat:** In a large skillet or Dutch oven, heat 2 tablespoons of olive oil over medium heat. Add the ground beef or ground turkey, season generously with salt and pepper, and cook until it's nicely browned and crumbled, about 5-7 minutes. Once cooked, drain any excess fat from the skillet.

**Sauté Vegetables:** Add the thinly sliced onion, minced garlic, sliced bell pepper, and sliced zucchini to the same skillet with the browned meat. Sauté for about 7 minutes, stirring occasionally, until the vegetables have softened and become aromatic.

**Simmer the Sauce:** Pour in the can of diced tomatoes (undrained) and the beef broth. If you're using red pepper flakes for heat, stir them in now. Bring the mixture to a gentle simmer, then reduce the heat to low, and let it simmer for about 15 minutes. This simmering time allows all the delicious flavors to blend together and the sauce to thicken slightly.

**Combine & Finish:** Add the cooked wide egg noodles to the skillet. Stir in the torn fresh basil leaves. Toss everything together until the noodles are fully coated in the savory sauce, and the basil is just wilted.

**Serve:** Transfer the Italian Drunken Noodles to serving bowls. Garnish generously with grated Parmesan cheese for that extra savory, cheesy finish. Serve hot and enjoy!

**Tips for Success:**

**Don't Overcook Noodles:** Cook the egg noodles al dente as they will finish cooking slightly when tossed with the hot sauce.

**Drain Fat:** Draining excess fat from the ground meat prevents the dish from becoming greasy.

**Fresh Herbs at the End:** As noted in the recipe, adding fresh basil at the very end preserves its vibrant flavor and aroma.

**Taste and Adjust:** Before serving, taste the finished dish and adjust salt, pepper, or red pepper flakes as needed.

**One-Pan Convenience:** This recipe is designed to be a true one-pan (plus pasta pot) meal, making cleanup easy.

**Serving Suggestions and Pairings:**

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12. **Serving Suggestions and Pairings:** These Italian Drunken Noodles are a hearty and complete meal on their own, but they pair wonderfully with a few simple additions:
13. A crisp side salad with a light vinaigrette to cut through the richness.
14. Warm, crusty garlic bread or breadsticks for soaking up the delicious sauce.
15. A sprinkle of fresh red pepper flakes for those who like extra heat.
16. For other comforting pasta and one-pan meals, you might also enjoy:
17. **My Classic : Spaghetti Recipe with Homemade Sauce** for another timeless Italian favorite.
18. **Or my : This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor** for another easy skillet meal.
19. **Storage and Leftover Tips:** Leftover Italian Drunken Noodles can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm portions in the microwave or in a skillet over low heat, adding a splash of broth or water if the noodles seem dry and the sauce has thickened too much. The noodles will absorb more sauce upon standing, so expect a slightly different texture, but the flavor will still be fantastic.
20. **More Recipes You Will Love:** If you loved the easy, comforting, and flavorful nature of this pasta dish, you'll find similar satisfaction in these other fantastic recipes:
21. For another crowd-pleasing, easy casserole, try my **This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit.**
22. If you enjoy simple weeknight solutions, my **This Dorito Casserole is My Favorite Weeknight Dinner Shortcut** is a fun option.
23. And for a truly impressive yet simple pasta bake, check out **This Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast.**
24. **Final Thoughts:** These Italian Drunken Noodles are a testament to how creative cooking can transform familiar ingredients into an exciting new dish. They're hearty, packed with flavor, and surprisingly simple to prepare, making them a perfect go-to for busy weeknights or whenever you crave a comforting, delicious meal. Give them a try - I'm sure they'll become a new favorite in your kitchen!

25. What are your favorite "fusion" dishes that blend different culinary styles? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

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

Original recipe: <https://chefmaniac.com/italian-drunken-noodles-a-flavorful-weeknight-pasta-dish/>