

Velveeta Linguine Bake: The Ultimate Cheesy Pasta Dinner

Velveeta Linguine Recipe: Creamy, Cheesy, Crowd-Pleasing Comfort



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7 min

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INGREDIENTS

12 oz linguine pasta
1 lb ground beef
1 jar (24 oz) marinara sauce
8 oz Velveeta cheese, cubed
1 cup shredded mozzarella cheese
1/2 tsp garlic powder
1/2 tsp onion powder
1 tsp Italian seasoning
1/4 tsp crushed red pepper flakes (optional)
Salt and pepper to taste
1 tbsp olive oil

Optional garnish: chopped parsley or basil

? Ingredient Swaps & Notes:

Velveeta substitute? Use 1 cup of American cheese or processed cheddar, but nothing melts quite like Velveeta.

Want it spicy? Use hot Italian sausage instead of ground beef and don't skip the red pepper flakes.

Gluten-free? Swap for gluten-free linguine and make sure your marinara is GF-certified.

Add-ins: Saut ed mushrooms, baby spinach, or diced bell peppers go great in this.

??? How to Make Velveeta Linguine:

? Tips for Success:

Drain grease well: This keeps your sauce rich but not greasy.

Use freshly shredded cheese: It melts better and tastes fresher than pre-shredded.

Broil for crunch: Want that golden top? Use a broiler for a few minutes to finish.

? What to Serve with Velveeta Linguine:

A crisp green salad with balsamic vinaigrette

Garlic bread or cheesy breadsticks

Try it with a glass of red wine (Cabernet Sauvignon or Chianti work great)

Or cool off with this refreshing Blueberry Lemonade

? Storage & Leftovers:

Microwave on medium for 1-2 minutes, stirring halfway through.

Or warm on the stovetop with a splash of milk or broth to loosen the sauce.

? More Cheesy Recipes You'll Love:

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

This Crockpot Nacho Dip Is the Reason I Never Have Leftovers

This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes

DIRECTIONS

1. **Step 1: Cook the Pasta**Bring a large pot of salted water to a boil. Cook the linguine until al dente according to package instructions. Drain and set aside.
2. **Step 2: Brown the Beef**In a large skillet or Dutch oven, heat olive oil over medium heat. Add the ground beef and cook until browned and no longer pink, breaking it up as it cooks. Drain any excess grease.
3. **Step 3: Season It Up**Add garlic powder, onion powder, Italian seasoning, crushed red pepper (if using), salt, and black pepper to the beef. Stir well to combine.
4. **Step 4: Sauce It**Pour in the marinara sauce. Stir and let it simmer for 5-7 minutes to deepen the flavors.
5. **Step 5: Make It Cheesy**Add the Velveeta cheese cubes to the skillet. Stir until completely melted into the marinara for a rich, creamy sauce.
6. **Step 6: Toss in the Pasta**Add the cooked linguine to the skillet and gently toss to coat every strand with that dreamy cheese sauce.
7. **Step 7: Add the Topping**Sprinkle the mozzarella cheese over the top. Cover and let sit for 2-3 minutes until melted. For a crispy top, broil for 3 minutes until golden and bubbly.
8. **Step 8: Serve & Garnish**Serve hot, garnished with fresh parsley or basil.
9. **? Tips for Success:** Drain grease well: This keeps your sauce rich but not greasy.
10. **Use freshly shredded cheese:** It melts better and tastes fresher than pre-shredded.

11. Broil for crunch: Want that golden top? Use a broiler for a few minutes to finish.
12. ? What to Serve with Velveeta Linguine: This dish is filling on its own, but these sides and drinks complement it beautifully:
13. A crisp green salad with balsamic vinaigrette
14. Garlic bread or cheesy breadsticks
15. Try it with a glass of red wine (Cabernet Sauvignon or Chianti work great)
16. Or cool off with this refreshing : Blueberry Lemonade
17. ? Storage & Leftovers: Store leftovers in an airtight container for up to 3 days in the fridge. To reheat:
18. Microwave on medium for 1-2 minutes, stirring halfway through.
19. Or warm on the stovetop with a splash of milk or broth to loosen the sauce.
20. Freezing? You can freeze it, but Velveeta changes texture slightly. If freezing, undercook the pasta just a touch.
21. ? More Cheesy Recipes You'll Love:: This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
22. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
23. This : Crockpot Nacho Dip Is the Reason I Never Have Leftovers
24. This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
25. These : Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners

SWAPS & NOTES

-comforting, cheesy, filling, and fast-this Velveeta Linguine is the answer.

Think savory marinara, juicy ground beef, and two types of melty cheese tangled with perfectly cooked linguine.

It's a weeknight miracle and a family favorite that vanishes in minutes. ? Why I Love This Velveeta Linguine Recipe There's something nostalgic about Velveeta.

It melts like a dream and brings that creamy richness you just can't get from anything else.

TIPS FOR SUCCESS

Drain grease well: This keeps your sauce rich but not greasy.

Use freshly shredded cheese: It melts better and tastes fresher than pre-shredded.

Broil for crunch: Want that golden top?

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