

## Cheesy Velveeta Rotini: Ultimate Comfort Food Pasta

(optional, for a hint of warmth)



**TIME**  
**6 min**

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### INGREDIENTS

12 oz rotini pasta  
1 lb ground beef (80/20 for best flavor)  
1 jar (24 oz) marinara sauce (your favorite brand)  
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, for a hint of warmth)  
Salt and pepper to taste  
1 Tbsp olive oil

Optional: chopped parsley or basil for garnish

Swaps and Notes:

**Pasta:** Rotini is great for capturing sauce, but penne, ziti, or cavatappi would also work well.

**Ground Beef:** 80/20 ground beef provides good flavor and moisture. Ground turkey or Italian sausage can be substituted for a different flavor profile.

**Marinara Sauce:** Use a good quality jarred marinara sauce you enjoy. You can also use homemade if you have it. My [Classic Spaghetti Recipe with Homemade Sauce](#) is a great base if you're feeling ambitious.

**Velveeta Cheese:** This is key for the creamy, smooth texture. There isn't a direct substitute for Velveeta's unique melting properties.

**Mozzarella Cheese:** Adds an extra layer of meltiness

and classic cheese flavor.

**Seasoning:** Adjust garlic powder, onion powder, and Italian seasoning to your preference. Red pepper flakes add a subtle warmth; omit for no spice.

**Herbs for Garnish:** Fresh parsley or basil brightens the dish and adds a lovely aroma.

## DIRECTIONS

1. This cheesy pasta dish comes together quickly in a few straightforward steps, largely in one pan!
2. **Cook the : Pasta:** Bring a large pot of generously salted water to a rolling boil. Add the rotini pasta and cook according to package directions until it is al dente (firm to the bite). Drain the pasta thoroughly and set it aside.
3. **Brown the : Ground Beef:** While the pasta cooks, heat 1 tablespoon of olive oil in a large skillet (a deep, wide skillet or Dutch oven works best for this entire dish) over medium heat. Add the ground beef and cook, breaking it apart with a spoon or spatula as it browns, until it is fully cooked through and no longer pink. Drain off any excess grease from the skillet.
4. **Season the : Beef:** Add the 1/2 tsp garlic powder, 1/2 tsp onion powder, 1 tsp Italian seasoning, and 1/4 tsp crushed red pepper flakes (if using) to the browned ground beef. Stir well to combine the seasonings into the beef. Season with salt and pepper to taste.
5. **Simmer with : Marinara:** Pour the entire jar of marinara sauce into the skillet with the seasoned ground beef. Stir well to combine. Bring the sauce to a gentle simmer over low heat and let it cook for 6 minutes, stirring occasionally, to allow the flavors to meld and deepen.
6. **Melt in : Velveeta:** Add the cubed Velveeta cheese to the simmering beef and marinara sauce. Stir continuously until the Velveeta is completely melted and incorporated into a rich, smooth, and creamy sauce.
7. **Combine with : Pasta:** Add the cooked rotini pasta to the skillet with the cheesy beef marinara mixture.

Toss everything together until every twisty piece of pasta is thoroughly coated with the delicious sauce.

8. **Add : Mozzarella & Finish:** Sprinkle the 1 cup shredded mozzarella cheese evenly over the top of the pasta mixture in the skillet. Cover the skillet with a lid and let it sit for 3 minutes (off the heat or on very low heat) until the mozzarella cheese is melted and bubbly. Alternatively, for a beautiful golden finish, you can transfer the skillet (if oven-safe) to a preheated broiler for 2-3 minutes, watching carefully until the cheese is melted and lightly browned.
9. **Garnish & : Serve:** Garnish with fresh chopped parsley or basil if desired. Serve warm and enjoy this incredibly cheesy and satisfying meal!

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

Original recipe: <https://chefmaniac.com/cheesy-velveeta-rotini-ultimate-comfort-food-pasta/>