

Italian Drunken Noodles: Savory Beef & Noodle Skillet

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5-7 min

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INGREDIENTS

- 12 oz wide egg noodles
- 1 lb ground beef (or ground turkey)
- 1 onion, thinly sliced
- 3 cloves garlic, minced
- 1 bell pepper, sliced (any color)
- 1 zucchini, sliced (into half-moons or rounds)
- 1 can (14.5 oz) diced tomatoes, undrained
- 1/4 cup beef broth (or chicken broth)
- 1/4 cup fresh basil leaves, torn
- 1/2 teaspoon red pepper flakes (optional for heat)
- 2 tablespoons olive oil
- Salt and pepper to taste
- Grated Parmesan cheese for garnish

Swaps and Notes:

Noodles: Wide egg noodles are perfect for soaking up the sauce. Linguine or fettuccine could be used, but cook them slightly less than al dente since they'll absorb more sauce in the skillet.

Ground Meat: Ground beef offers a classic rich flavor, but ground turkey or even Italian sausage (removed from casing and crumbled) would work well.

Vegetables: The bell pepper, onion, and zucchini provide a great flavor and texture base. Feel free to add other quick-cooking vegetables like mushrooms, spinach (stir in at the very end), or even a handful of frozen peas or corn.

Diced Tomatoes: Undrained diced tomatoes add both

liquid and a pleasant acidity to the sauce.

Fire-roasted diced tomatoes would add a smoky depth.

Broth: Beef broth enhances the beef flavor, but chicken broth or even vegetable broth can be substituted.

Red Pepper Flakes: Adjust the amount of red pepper flakes to your desired level of heat. Omit entirely if you prefer no spice.

Fresh Basil: This is crucial for the Italian flavor! Don't substitute with dried basil if possible. If you want more Italian-inspired pasta dishes, check out my Classic Spaghetti Recipe with Homemade Sauce.

Parmesan Cheese: Freshly grated Parmesan cheese for garnish adds a salty, savory finish.

DIRECTIONS

1. This : Italian Drunken Noodles recipe comes together quickly, with most of the action happening in one pan.
2. Cook the : Noodles: Bring a large pot of salted water to a boil. Add the wide egg noodles and cook them according to the package instructions until they are al dente. Once cooked, drain the noodles thoroughly and set them aside.
3. Brown the : Ground Meat: In a large skillet or Dutch oven, heat the 2 tablespoons olive oil over medium heat. Add the ground beef (or turkey) to the skillet. Season with a pinch of salt and pepper. Cook, breaking the meat apart with a spoon as it cooks, until it is fully browned, about 5-7 minutes. Once browned, drain off any excess fat from the skillet.
4. SautØ Vegetables: Add the sliced onion, minced garlic, sliced bell pepper, and sliced zucchini to the skillet with the browned ground meat. SautØ for about 7 minutes, stirring occasionally, until the vegetables are softened but still have a slight bite.
5. Simmer the : Sauce: Pour in the can of undrained diced tomatoes and the 1/4 cup beef broth into the skillet. Stir well to combine. Stir in the red pepper flakes if you are using them. Bring the mixture to a gentle simmer, then reduce the heat to low, and let it simmer for 15 minutes. This simmering time allows all the wonderful flavors to blend and develop.
6. Combine : Noodles & Herbs: Add the cooked and drained wide egg noodles to the skillet. Add the fresh torn basil leaves. Toss everything together gently but thoroughly until the noodles are fully coated in the savory sauce. Cook for 1-2 minutes, just to heat through.

7. **Serve:** Ladle the hot Italian Drunken Noodles into bowls. Garnish generously with grated Parmesan cheese. Serve immediately and enjoy this comforting and flavorful meal!

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