

Cheesy Ground Beef Penne Pasta: A Quick & Comforting Dinner Classic

a warm, hearty, and ultra-cheesy pasta dish



TIME
30 min

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INGREDIENTS

- 1 pound ground beef
- 2 cups penne pasta
- 1 cup marinara sauce (homemade or store-bought)
- 1 cup shredded mozzarella cheese
- 1 teaspoon Italian seasoning

Salt and pepper, to taste

Step-by-Step Instructions:

1. Cook the Pasta:
2. Brown the Ground Beef:
3. Add Marinara Sauce & Seasoning:
4. Combine with the Pasta:
5. Add the Cheese:
6. Taste & Adjust Seasoning:
7. Serve & Enjoy!:

Pro Tips for the Best Cheesy Ground Beef Pasta:

Use High-Quality Marinara Sauce - A good sauce makes a huge difference! If using store-bought, go for a high-quality brand.

Want More Flavor? - Sauté chopped onions and garlic before adding the ground beef.

For a Creamier Version - Stir in ... cup of heavy cream with the marinara sauce.

Need a Spicier Kick? - Add red pepper flakes or a dash of hot sauce.

Try Different Cheeses - Swap mozzarella for cheddar, provolone, or a mix of Italian cheeses!

What to Serve with Cheesy Beef Penne Pasta:

Garlic Bread - The perfect side for soaking up all that extra sauce!

Caesar Salad - A fresh and crisp salad balances the richness.

Steamed Vegetables - Try broccoli, green beans, or roasted zucchini.

A Glass of Red Wine - If serving for adults, a light red like Chianti or Merlot complements this dish beautifully.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Cheesy Beef Pasta:

DIRECTIONS

1. **Cook the Pasta:** I start by bringing a large pot of salted water to a boil. Once boiling, I add 2 cups of penne pasta and cook according to the package instructions until al dente.
2. Then, I drain the pasta and set it aside.
3. (Pro Tip: Save $\frac{1}{2}$ cup of pasta water in case you need to loosen the sauce later!)
4. **Brown the Ground Beef:** In a large skillet over medium heat, I cook the ground beef, breaking it apart with a spatula until it's fully browned.
5. Once cooked, I drain excess fat to keep the dish from being too greasy.
6. **Add Marinara Sauce & Seasoning:** Next, I pour in 1 cup of marinara sauce and sprinkle in the Italian seasoning.
7. I let everything simmer for 2-3 minutes, allowing the flavors to meld together.
8. (Pro Tip: For a richer sauce, add $\frac{1}{2}$ teaspoon of garlic powder or a pinch of red pepper flakes!)
9. **Combine with the Pasta:** I add the cooked penne pasta into the skillet, stirring until every piece is coated in the flavorful sauce.
10. **Add the Cheese:** Now for the best part-cheese!
11. I sprinkle 1 cup of shredded mozzarella over the top, then cover the skillet for 2-3 minutes to let the cheese melt.
12. (Pro Tip: Want extra cheesiness? Stir in $\frac{1}{2}$ cup grated Parmesan cheese before adding the mozzarella!)
13. **Taste & Adjust Seasoning:** I give the pasta a quick taste test, adding salt and pepper as needed.

14. **Serve & Enjoy!**: Now, it's time to scoop generous portions onto plates and dig in.
15. **For extra flair**, I like to garnish with fresh basil or parsley and serve with garlic bread!
16. **Pro Tips for the Best Cheesy Ground Beef Pasta**: Use High-Quality Marinara Sauce - A good sauce makes a huge difference! If using store-bought, go for a high-quality brand.
17. **Want : More Flavor?** - SautØ chopped onions and garlic before adding the ground beef.
18. **For a : Creamier Version** - Stir in ... cup of heavy cream with the marinara sauce.
19. **Need a : Spicier Kick?** - Add red pepper flakes or a dash of hot sauce.
20. **Try : Different Cheeses** - Swap mozzarella for cheddar, provolone, or a mix of Italian cheeses!
21. **What to Serve with Cheesy Beef Penne Pasta**: This hearty dish pairs well with:
22. **Garlic : Bread** - The perfect side for soaking up all that extra sauce!
23. **Caesar : Salad** - A fresh and crisp salad balances the richness.
24. **Steamed : Vegetables** - Try broccoli, green beans, or roasted zucchini.
25. **A Glass of : Red Wine** - If serving for adults, a light red like Chianti or Merlot complements this dish beautifully.

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