

Cheesy Steak Hamburger Helper: Your New Go-To One-Pan Weeknight Dinner!

Cheesy Steak Hamburger Helper



TIME
5-7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper
- 1/4 teaspoon salt (adjust to taste, as broth and cheese add salt)
- 2 cups beef broth (low sodium preferred)
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 tablespoon Worcestershire sauce
- 2 cups elbow macaroni, uncooked
- 1/2 cup heavy cream or milk
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese (or a cheddar-jack blend)
- Fresh parsley, chopped, for garnish (optional)

DIRECTIONS

1. **Brown the : Beef & SautØ Aromatics:** In a large, deep skillet or Dutch oven (that has a lid), heat the olive oil over medium-high heat. Add the ground beef and cook, breaking it up with a spoon, until fully browned. Drain off any excess grease. Add the chopped onion and green bell pepper to the skillet. Cook, stirring occasionally, until softened, about 5-7 minutes. Stir in the minced garlic, dried oregano, black pepper, and salt, and cook for another minute until fragrant.
2. **Add : Liquids & Pasta:** Pour in the beef broth, diced tomatoes (undrained), and Worcestershire sauce. Stir well to combine. Bring the mixture to a strong simmer. Add the uncooked elbow macaroni, stirring to ensure it's submerged in the liquid.
3. **Simmer & : Cook Pasta:** Reduce the heat to medium-low, cover the skillet, and simmer for 10-15 minutes, or until the macaroni is al dente and most of the liquid has been absorbed. Stir occasionally to prevent sticking.
4. **Add : Cream & Cheese:** Remove the skillet from the heat. Stir in the heavy cream or milk until well combined. Gradually stir in the shredded mozzarella cheese and shredded cheddar cheese until melted and the sauce is creamy.
5. **Serve:** Let the skillet sit for a few minutes to allow the sauce to thicken slightly. Serve hot, garnished with fresh chopped parsley if desired.

SWAPS & NOTES

Ground Beef: Lean ground beef is recommended to avoid excessive grease.

Ground turkey or a mixture of ground beef and pork could also work.

Vegetables: Feel free to add other finely diced vegetables like mushrooms, red bell pepper, or even a handful of spinach for extra nutrition.

Pasta: Elbow macaroni is traditional for this type of dish, but small shells, ditalini, or even rotini would also work well.

TIPS FOR SUCCESS

Don't Overcook Pasta: Cook the pasta just until al dente.

It will continue to absorb liquid and soften as it sits in the hot sauce.

Use a Deep Skillet with a Lid: A deep skillet or Dutch oven is essential as this is a one-pan meal, and you need enough room for all the ingredients and a lid for simmering.

Adjust Liquid if Needed: If your pasta seems too dry during simmering, add a splash more beef broth.

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

Original recipe: <https://chefmaniac.com/cheesy-steak-hamburger-helper-your-new-go-to-one-pan-weeknight-dinner/>