

## Cheesy Sloppy Cheeseburger Pasta - A Comforting One-Pan Meal!

Cheesy Sloppy Cheeseburger Pasta: The Ultimate Comfort Food Mashup!



**TIME**  
**30 min**

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### INGREDIENTS

- 8 ounces elbow macaroni
- 1 pound ground beef
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 cup ketchup
- 1 tablespoon mustard
- 1 teaspoon Worcestershire sauce
- 1 cup shredded cheddar cheese

Salt & pepper, to taste

Fresh parsley (optional, for garnish)

How to Make Cheesy Sloppy Cheeseburger Pasta:

#### 1. Cook the Pasta:

Bring a large pot of salted water to a boil.

Cook elbow macaroni according to package instructions.

Drain and set aside while you prepare the beef mixture.

#### 2. Brown the Beef:

In a large skillet over medium heat, add the ground beef.

Cook until browned, breaking it apart with a spoon.

Drain excess fat, leaving about 1 tablespoon in the skillet for flavor.

#### 3. Add Onion & Garlic:

Stir in the chopped onion and minced garlic.

Cook for about 2-3 minutes, until the onion is soft

and fragrant.

**4. Mix the Sauce:**

Add ketchup, mustard, Worcestershire sauce, salt, and pepper to the skillet.

Stir well and let it simmer for 5 minutes, allowing the flavors to meld.

**5. Combine with Pasta:**

Add the cooked macaroni to the skillet.

Mix everything together until the pasta is evenly coated in the savory, tangy sauce.

**6. Melt the Cheese:**

Sprinkle shredded cheddar cheese over the pasta.

Stir until the cheese is fully melted and gooey.

**7. Serve & Enjoy!:**

Spoon the cheesy, meaty pasta into bowls.

Garnish with fresh parsley, if desired, and serve immediately!

Pro Tips for the Best Cheeseburger Pasta:

## DIRECTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil.
2. Cook elbow macaroni according to package instructions.
3. Drain and set aside while you prepare the beef mixture.
4. **Brown the Beef:** In a large skillet over medium heat, add the ground beef.
5. Cook until browned, breaking it apart with a spoon.
6. Drain excess fat, leaving about 1 tablespoon in the skillet for flavor.
7. **Add Onion & Garlic:** Stir in the chopped onion and minced garlic.
8. Cook for about 2-3 minutes, until the onion is soft and fragrant.
9. **Mix the Sauce:** Add ketchup, mustard, Worcestershire sauce, salt, and pepper to the skillet.
10. Stir well and let it simmer for 5 minutes, allowing the flavors to meld.
11. **Combine with Pasta:** Add the cooked macaroni to the skillet.
12. Mix everything together until the pasta is evenly coated in the savory, tangy sauce.
13. **Melt the Cheese:** Sprinkle shredded cheddar cheese over the pasta.
14. Stir until the cheese is fully melted and gooey.
15. **Serve & Enjoy!:** Spoon the cheesy, meaty pasta into bowls.
16. Garnish with fresh parsley, if desired, and serve immediately!

17. Pro Tips for the Best Cheeseburger Pasta: ? Use Freshly Shredded Cheese - Pre-shredded cheese doesn't melt as smoothly.? Make It Creamier - Add ... cup heavy cream or cream cheese for an extra rich texture.? Spice It Up - Add hot sauce, chili flakes, or jalapeños for a kick!? Want a Crunch? - Top with crispy bacon bits or crushed potato chips before serving.? Swap the Meat - Try ground turkey, chicken, or even plant-based crumbles for a variation.
18. Fun Variations to Try: ? Bacon Cheeseburger Pasta - Add crumbled cooked bacon for smoky goodness.? Spicy Cheeseburger Pasta - Mix in diced jalapeños or sriracha for heat.? Pizza Cheeseburger Pasta - Add pepperoni slices and Italian seasoning for a fun twist.? Veggie-Packed Pasta - Stir in bell peppers, mushrooms, or spinach for extra nutrition.
19. What to Serve with Sloppy Cheeseburger Pasta: This dish is hearty enough on its own, but here are a few perfect pairings:
20. Garlic : Bread - Because extra carbs never hurt!
21. Side : Salad - A fresh contrast to the rich, cheesy pasta.
22. Pickles - Just like a classic cheeseburger, tangy pickles pair perfectly!
23. French : Fries - Serve alongside or crumble on top for extra crunch.
24. FAQs About Cheeseburger Pasta: Q: Can I make this ahead of time?A: Yes! Store in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of milk to keep it creamy.
25. Q: Can I freeze leftovers?A: Absolutely! Freeze in a sealed container for up to 2 months. Thaw overnight in the fridge and reheat before serving.

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

Original recipe: <https://chefmaniac.com/cheesy-sloppy-cheeseburger-pasta-a-comforting-one-pan-meal/>