

Easy Rotel Pasta Recipe for a Creamy, Cheesy Weeknight Dinner

12 ounces pasta, such as penne or rotini



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1 min

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INGREDIENTS

- 12 ounces pasta, such as penne or rotini
- 1 pound ground beef or sausage
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 can (10 ounces) Rotel tomatoes with green chilies
- 1 can (15 ounces) tomato sauce
- 1 cup heavy cream or half-and-half
- 2 cups shredded cheddar cheese, or Velveeta for extra creaminess
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Fresh parsley or green onions, for garnish

DIRECTIONS

- 1.** Cook the pasta: Bring a large pot of salted water to a boil and cook the pasta according to the package directions until al dente. Drain and set aside.
- 2.** Brown the beef: In a large skillet, cook the ground beef with the diced onion over medium heat until the meat is browned and the onion is tender. Drain any excess fat.
- 3.** Add the garlic and tomatoes: Stir in the minced garlic and cook for about 1 minute. Add the Rotel, tomato sauce, chili powder, paprika, salt, and black pepper. Stir well and let the mixture simmer for about 5 minutes.
- 4.** Make it creamy: Pour in the heavy cream and stir until the sauce is smooth and combined.
- 5.** Melt the cheese: Add the shredded cheddar or Velveeta and stir until fully melted and creamy.
- 6.** Combine with pasta: Add the cooked pasta to the skillet and toss until all of the noodles are evenly coated in the sauce.
- 7.** Garnish and serve: Serve hot with fresh parsley or green onions sprinkled over the top.

SWAPS & NOTES

Penne and rotini both work well because they hold onto the sauce nicely, but any short pasta you have on hand can work here.

Ground beef gives the dish a hearty, familiar flavor, while sausage makes it even bolder and a bit more savory.

Either is a great option depending on what you are in the mood for.

Cheddar brings a classic cheesy finish, but Velveeta makes the sauce especially smooth and creamy.

TIPS FOR SUCCESS

Do not overcook the pasta before adding it to the sauce.

Keeping it al dente helps it hold up better once everything is mixed together.

Drain the meat well after browning so the sauce stays creamy instead of greasy.

Add the cheese over lower heat so it melts smoothly into the sauce.

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Original recipe: <https://chefmaniac.com/easy-rotel-pasta-recipe-for-a-creamy-cheesy-weeknight-dinner/>