

Velveeta Linguine Recipe for a Creamy, Cheesy Pasta Dinner

1 jar (24 ounces) marinara sauce



TIME
5 to 7 min

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INGREDIENTS

12 ounces linguine pasta
1 pound ground beef
1 jar (24 ounces) marinara sauce
8 ounces Velveeta cheese, cubed
1 cup shredded mozzarella cheese
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 teaspoon Italian seasoning
1/4 teaspoon crushed red pepper flakes, optional
Salt, to taste
Black pepper, to taste
1 tablespoon olive oil
Chopped parsley or basil

DIRECTIONS

1. Cook the pasta: Bring a large pot of salted water to a boil. Cook the linguine according to the package directions until al dente. Drain and set aside.
2. Brown the beef: In a large skillet, heat the olive oil over medium heat. Add the ground beef and cook until browned and fully cooked, breaking it apart as it cooks. Drain any excess grease.
3. Season the meat: Add the garlic powder, onion powder, Italian seasoning, crushed red pepper flakes if using, salt, and black pepper. Stir well to coat the beef evenly.
4. Add the marinara: Pour in the marinara sauce and stir everything together. Let the mixture simmer over low heat for 5 to 7 minutes so the flavors can come together.
5. Melt in the Velveeta: Add the Velveeta cubes to the skillet and stir until melted. The sauce should become creamy, smooth, and rich.
6. Toss with the linguine: Add the drained linguine to the sauce and toss gently until every strand is coated in the cheesy beef marinara mixture.
7. Add the mozzarella: Sprinkle the shredded mozzarella over the top. Cover the skillet and let it sit for about 3 minutes, or until the cheese is melted.
8. Optional broil: For a browned cheesy top, place the skillet under the broiler for about 3 minutes.
9. Garnish and serve: Top with chopped parsley or basil if desired and serve hot.

SWAPS & NOTES

Linguine gives this dish a nice twirlable pasta texture, but spaghetti, fettuccine, or even a shorter pasta shape can work if that is what you have.

Ground beef makes the sauce hearty and savory, but Italian sausage would also be delicious if you want even more flavor.

Just be sure to drain any excess grease after browning.

Velveeta is what gives the sauce its ultra-creamy texture, so it is really the key ingredient here.

TIPS FOR SUCCESS

Cook the linguine just to al dente so it does not become too soft once tossed with the hot sauce.

Cube the Velveeta into smaller pieces so it melts more quickly and evenly into the marinara.

Keep the heat low when melting the cheese.

That helps the sauce stay smooth and creamy instead of getting too thick too fast.

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