

5-Ingredient Stuffed Pepper Pasta Recipe

A cozy, family-friendly 5-ingredient stuffed pepper pasta recipe with simple ingredients and full step-by-step instructions.



PREP

10 minutes

COOK

20 minutes

TOTAL

30 minutes

SERVES

6 servings

INGREDIENTS

- 1 lb 16 oz short pasta (rotini, penne, or shells)
- 1 lb lean ground beef
- 2 large bell peppers 1 green, 1 red or yellow, diced
- 1 jar 24 oz high-quality marinara sauce
- 1 1/2 cups freshly grated mozzarella cheese
- Pantry staples: Salt black pepper, 1 tsp olive oil (optional)

DIRECTIONS

- 1. Boil the Pasta:** Bring a large pot of salted water to a boil. Cook the pasta according to package instructions until al dente. Reserve 1/4 cup of pasta water, then drain and set aside.
- 2. Brown the Meat:** In a large skillet or Dutch oven over medium-high heat, add the ground beef. Cook, breaking it apart, until browned and cooked through (about 5-7 minutes). Drain excess fat, leaving about 1 tablespoon in the pan.
- 3. SautØ the Peppers:** Add the diced bell peppers to the skillet with the beef. SautØ for 4-5 minutes until the peppers are slightly softened but still crisp. Season with salt and pepper to taste.
- 4. Simmer the Sauce:** Pour the marinara sauce into the skillet. Reduce heat to medium-low and let simmer for 3 minutes.
- 5. Combine:** Fold the cooked pasta into the skillet until everything is evenly coated in the sauce. If the sauce is too thick, add a splash of the reserved pasta water.
- 6. Melt the Cheese:** Remove from heat. Sprinkle the grated mozzarella cheese evenly over the top. Cover with a lid for 2 minutes until the cheese is completely melted and bubbly. Serve immediately.

SWAPS & NOTES

Serve hot for the best texture and flavor.

TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/5-ingredient-stuffed-pepper-pasta-recipe/>