

Treasure Barrel

Creamy Rotel Pasta with Ground Beef

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 12 oz penne pasta
- [ ] 1 (10 oz) can Rotel diced tomatoes with green chilies
- [ ] 4 oz cream cheese, cubed
- [ ] 1 cup shredded mozzarella
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 small onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] Salt and black pepper to taste

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] Red pepper flakes

Instructions

1. In a large skillet over medium heat, add olive oil and brown the ground beef, breaking it up with a spoon; season with salt and pepper, then transfer to a bowl.
2. In the same skillet, add the diced onion and sauté until translucent, about 3-4 minutes, then stir in the minced garlic until fragrant.
3. Pour the Rotel tomatoes into the skillet, bring to a gentle simmer, and let the flavors meld for 3 minutes.
4. Reduce heat to low, stir in the cream cheese until fully melted, then fold in the cooked ground beef.
5. Meanwhile, cook the penne in salted boiling water until al dente; reserve 1 cup of pasta water before draining.
6. Add the drained pasta to the sauce, toss to coat, and stir in the mozzarella and Parmesan; use reserved pasta water if the sauce needs loosening.
7. Serve hot, garnished with fresh parsley and a pinch of red pepper flakes for extra warmth.

Nutrition per serving

540 kcal	30 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, add a splash of milk or pasta water.
- For a richer flavor, brown the beef with a little smoked paprika.
- The dish reheats best on the stovetop rather than the microwave to keep creaminess.