

Treasure Barrel

Loaded Beef Cheeseburger Pasta – Cozy Comfort

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 elbow macaroni
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup tomato sauce
- [ ] ¼ cup pickles, finely diced
- [ ] 2 tbsp butter
- [ ] ¼ cup milk
- [ ] Salt and pepper to taste

Instructions

1. Bring a pot of salted water to boil, cook the elbow macaroni until al dente, then drain and set aside.
2. In a large skillet, melt butter over medium-high heat. Add diced onion and sauté until translucent, then stir in garlic and cook for another minute.
3. Add ground beef, breaking it up with a spoon, and brown thoroughly. Season with salt, pepper, and a pinch of smoked paprika. Cajun twist
4. Stir in tomato sauce and let it simmer for 5 minutes, allowing the flavors to meld.
5. Fold the cooked macaroni into the skillet, mixing gently so every noodle is coated.
6. Reduce heat to low, sprinkle shredded cheddar and diced pickles, then pour in milk. Stir until the cheese melts into a silky sauce.
7. Taste and adjust seasoning. Serve hot, garnished with a sprinkle of fresh parsley if desired. cheesy bomb

Nutrition per serving

520 kcal	28 g	45 g	26 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, finish with a drizzle of melted butter.
- If you prefer a spicier profile, add a pinch of red pepper flakes.
- Leftovers reheat best on the stovetop with a splash of milk to restore creaminess.