

Treasure Barrel

Macaroni And Beef Casserole Recipe

20 min Prep time	**35 min** Cook time	**55 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb lean ground beef
- [ ] 8 oz elbow macaroni
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 can (14.5 oz) diced tomatoes, undrained
- [ ] 1 cup beef broth
- [ ] 1 tbsp Worcestershire sauce
- [ ] 1 tsp dried oregano
- [ ] Salt and black pepper to taste

For the Topping

- [ ] 1 ½ cups shredded cheddar cheese
- [ ] ½ cup shredded mozzarella cheese
- [ ] 2 tbsp grated Parmesan cheese
- [ ] 2 tbsp breadcrumbs (optional)

Instructions

1. Preheat your oven to 375°F (190°C). Cook the elbow macaroni according to package directions until al dente. Drain and set aside.
2. In a large skillet, brown the ground beef over medium heat, breaking it up as it cooks. When it's no longer pink, add the diced onion and minced garlic. Sauté until the onion is soft and translucent, about 5 minutes.
3. Stir in the diced tomatoes with their juices, beef broth, Worcestershire sauce, oregano, salt, and pepper. Let it simmer for about 5 minutes, so the flavors meld together.
4. Combine the cooked macaroni with the beef mixture in the skillet, or transfer everything to a greased 9x13 inch baking dish. Mix well so the pasta is coated.
5. In a small bowl, mix the cheddar, mozzarella, and Parmesan cheeses. Sprinkle evenly over the top of the casserole. If using, sprinkle breadcrumbs over the cheese for a little crunch.
6. Bake uncovered for 20-25 minutes, until the cheese is melted and bubbly, and the edges are lightly golden. Let it stand for 5-10 minutes before serving.

Nutrition per serving

420 kcal	28 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a crispier top, broil for the last 2-3 minutes, but watch it closely.
- You can use tomato sauce instead of diced tomatoes for a smoother texture.
- This is a great dish to double and freeze one for later.