

Helergon Kitchen

Creamy Rotel Pasta with Ground Beef – Easy Weeknight Dinner

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (80/20)
- [ ] 12 oz penne pasta
- [ ] 1 (10 oz) can Rotel diced tomatoes with green chilies
- [ ] 4 oz cream cheese, cubed
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] Salt and black pepper to taste
- [ ] Fresh parsley, chopped for garnish

Optional Add-ins

- [ ] ½ cup corn kernels
- [ ] ¼ cup sliced black olives

Instructions

1. Bring a large pot of salted water to a boil, add the penne, and cook until al dente; drain, reserving 1 cup of pasta water.
2. While the pasta cooks, heat olive oil in a skillet over medium-high heat. Add the ground beef, breaking it up, and brown until a crust forms, about 5-6 minutes.
3. Stir in the Rotel and smoked paprika, letting the mixture simmer for 2 minutes so the flavors meld.
4. Reduce heat to low, add the cream cheese cubes, and stir until fully melted; then fold in the shredded cheddar until the sauce turns glossy.
5. Toss the cooked pasta into the sauce, adding reserved pasta water a little at a time until you reach a silky consistency.
6. Season with salt and pepper, sprinkle fresh parsley, and serve hot.

Nutrition per serving

480 kcal	28 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce gets too thick, thin it with extra pasta water or a splash of milk.
- For extra zing, add a pinch of cayenne after the cheese melts.
- Feel free to swap ground beef for ground turkey or a plant-based alternative.