

Choco Fever Dream

Creamy Rotel Pasta With Ground Beef

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 12 oz penne or rotini pasta
- [ ] 1 (10 oz) can Rotel diced tomatoes & green chilies
- [ ] 4 oz cream cheese, softened
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] Salt and pepper to taste

Instructions

1. Heat olive oil in a large skillet over medium-high heat; add the diced onion and sauté until translucent, about 3 minutes.
2. Add the ground beef, breaking it up with a spoon; season with salt and pepper, and cook until browned, roughly 5-6 minutes.
3. Stir in the minced garlic and the entire can of Rotel; let it simmer for 2 minutes so the flavors meld.
4. Reduce heat to low; fold in the softened cream cheese, stirring until fully melted and the sauce becomes velvety.
5. Add the cooked pasta directly into the skillet; toss to coat, then sprinkle the shredded cheddar cheese and stir until it melts.
6. If the sauce seems thick, add a splash of reserved pasta water; taste and adjust seasoning, then serve hot.

Nutrition per serving

480 kcal	28 g	42 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a spicier bite, add a pinch of cayenne or a dash of hot sauce.
- Make sure the cream cheese is at room temperature to avoid lumps.
- If you prefer a lighter version, substitute half-and-half for the cream cheese.