

# Cheeseburger One-Pot Pasta

## INGREDIENTS

- 1.25-1.5 lbs extra lean ground beef
- 12 oz pasta (shells or elbows)
- 1/2 onion (finely diced)
- 1/2 cup carrots (finely diced)
- 1/2 cup celery (finely diced)
- 2-3 cloves garlic
- 1 1/2 tbsp tomato paste
- 1-1 1/2 tbsp Worcestershire sauce
- 1-1 1/2 tsp yellow mustard
- 1 tsp paprika (or smoked paprika)
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt + pepper
- 2 1/2 cups beef broth
- 3/4 cup milk
- 1 1/2-2 cups freshly shredded sharp cheddar
- Optional: 1/3 cup plain Greek yogurt
- 1-2 tsp pickle juice or small splash vinegar

## DIRECTIONS

1. Brown the ground beef in a large skillet over medium heat. Remove and set aside.
2. In the same pan, sauté onion, carrots, and celery for 5-6 minutes until soft.
3. Add garlic and cook for 30 seconds.
4. Stir in tomato paste and cook for 1-2 minutes until deepened in color.
5. Add Worcestershire sauce, mustard, paprika, garlic powder, onion powder, salt, and pepper. Mix well.
6. Return beef to the pan and combine.
7. Pour in beef broth, milk, and uncooked pasta. Bring to a simmer.
8. Cover and cook for 10-12 minutes, stirring occasionally, until pasta is tender.
9. Reduce heat to low and stir in shredded cheddar until melted and creamy.
10. Optional: stir in Greek yogurt for extra creaminess.
11. Finish with a small splash of pickle juice or vinegar.
12. Let sit 2-3 minutes, then serve warm.