Slow Cooker 5-Ingredient Beef and Cheese Pasta

Description

In the heart of the Midwest, where the fields stretch as far as the eye can see and the air is filled with the scent of fresh earth, comfort food reigns supreme. This Slow Cooker 5-Ingredient Beef and Cheese Pasta is a nod to the simple, hearty meals that have graced our family tables for generations. Itâ??s a dish that brings back memories of bustling kitchens and family gatherings, where the warmth of a good meal was the centerpiece. With just a handful of ingredients, this recipe is perfect for those busy days when you want to come home to something delicious and satisfying.
This dish pairs beautifully with a crisp green salad, perhaps with a tangy vinaigrette to cut through the richness of the cheese. A side of warm, crusty bread is perfect for mopping up any leftover sauce, and if youâ??re feeling indulgent, a glass of red wine can elevate the meal to something truly special. For dessert, consider a simple fruit cobbler or a slice of homemade pie to round out the meal in true Midwestern fashion.

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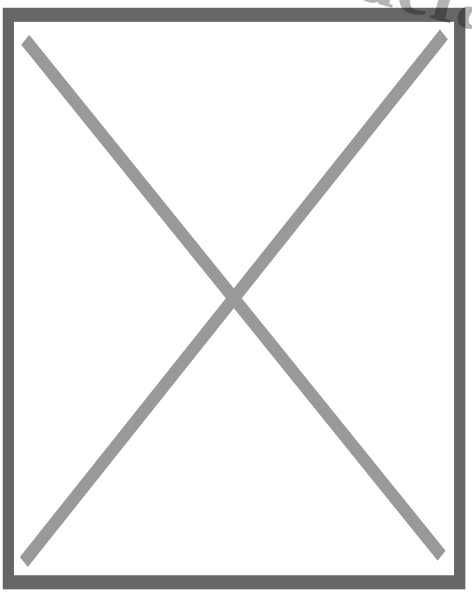

Ingredients
1 pound ground beef
1 jar (24 ounces) marinara sauce
3 cups uncooked pasta (such as rotini or penne)
2 cups shredded mozzarella cheese
1 teaspoon Italian seasoning
Directions
1. In a skillet over medium heat, cook the ground beef until browned. Drain any excess fat.
2. In the slow cooker, combine the cooked beef, marinara sauce, uncooked pasta, and Italian seasoning. Stir to mix well.
3. Cover and cook on low for 4-5 hours, or until the pasta is tender.
4. About 30 minutes before serving, sprinkle the mozzarella cheese over the top. Cover and let the cheese melt.
5. Serve hot, and enjoy the comforting flavors of this simple yet satisfying dish.
Variations & Tips

For a bit of spice, consider adding a pinch of red pepper flakes or a diced jalapeÃ±o to the mix. You can also swap out the mozzarella for cheddar or a blend of Italian cheeses for a different flavor profile. If you have some fresh vegetables on hand, like bell peppers or mushrooms, they can be sautÃ©ed with the beef for added texture and nutrition. For a creamier version, stir in a half cup of cream cheese or sour cream just before serving.

Category

1. Grandma Recipes

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