



# **Creamy Velveeta Beef Stroganoff Pasta**



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## Introduction

Creamy Velveeta Beef Stroganoff Penne Pasta is a delightful twist on the classic beef stroganoff. This dish seamlessly combines tender beef, creamy Velveeta cheese, and al dente penne pasta, making it a comforting meal that's perfect for busy weeknights or family gatherings. With its rich flavor and satisfying texture, it's sure to become a favorite at your dinner table.

## Detailed Ingredients with measures

Beef: 1 pound of ground beef  
Onion: 1 medium onion, diced  
Garlic: 2 cloves of garlic, minced  
Mushrooms: 8 ounces of sliced mushrooms  
Penne Pasta: 8 ounces of penne pasta  
Velveeta Cheese: 8 ounces, cubed  
Beef Broth: 1 cup  
Sour Cream: 1 cup  
Soy Sauce: 2 tablespoons  
Salt: 1 teaspoon  
Pepper: ½ teaspoon  
Olive Oil: 1 tablespoon

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes  
Total Time: 40 minutes  
Yield: Serves 4-6 people



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## Detailed Directions and Instructions

### Step 1: Cook the Pasta

Bring a large pot of salted water to a boil. Add the penne pasta and cook according to package instructions until al dente. Drain and set aside.

### Step 2: Brown the Beef

In a large skillet over medium heat, add ground beef. Cook until browned, breaking it apart as it cooks. Drain excess fat.

**Step 3: Sauté Onions and Garlic**

To the skillet with the beef, add diced onions and minced garlic. Sauté for 3-4 minutes until onions are translucent.

**Step 4: Add Seasonings**

Stir in the seasoned salt, black pepper, and any other desired spices. Mix well to evenly coat the beef and onion mixture.

**Step 5: Create the Sauce**

Pour in the beef broth and bring the mixture to a simmer. Allow it to simmer for about 5 minutes to reduce slightly.

See also [Ultimate Avocado Salad Recipe for Fresh Flavor](#)

**Step 6: Stir in Velveeta**

Add cubed Velveeta cheese to the skillet. Stir continuously until the cheese melts and incorporates into a creamy sauce.

**Step 7: Combine Pasta and Sauce**

Add the cooked penne pasta to the skillet. Gently toss the pasta with the creamy cheese sauce until evenly coated.

**Step 8: Final Cooking Step**

Allow the mixture to cook for an additional 2-3 minutes over low heat, stirring occasionally, until everything is heated through.

**Step 9: Serve**

Remove from heat and serve hot, garnished with fresh parsley if

desired.

## Notes

### **Note 1: Meat Alternatives**

Ground turkey or chicken can be used instead of beef for a lighter option.

### **Note 2: Cheese Variations**

Feel free to mix in other cheeses along with the Velveeta for added flavor.

### **Note 3: Pasta Choices**

While penne is recommended, any pasta shape you prefer can be used for this recipe.

### **Note 4: Leftovers**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat before serving.



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## Cook techniques

### Cooking the Pasta

Use a large pot of boiling salted water to cook the penne pasta until al dente, which helps maintain the perfect texture when combined with the sauce.

### Searing the Beef

Sear the ground beef in a hot skillet to achieve a flavorful brown crust, enhancing the dish's overall taste.

### **Making the Sauce**

Prepare the creamy sauce by combining Velveeta cheese, sour cream, and seasonings, allowing them to melt and blend into a rich and smooth consistency.

### **Combining Ingredients**

Toss the cooked pasta with the beef and creamy sauce in a large bowl, ensuring even distribution of flavors.

See also Zebra Cake

### **Garnishing**

Serve the dish garnished with fresh parsley for added color and a touch of freshness.

## **FAQ**

### **Can I use a different type of pasta?**

Yes, you can use other pasta shapes, but cooking times may vary, so adjust accordingly.

### **Is there a substitute for Velveeta cheese?**

You can use other types of cheese such as cream cheese or a blend of cheddar and milk for a similar creamy texture.

### **Can I make this dish ahead of time?**

Yes, you can prepare it ahead and reheat it on the stovetop, adding a little milk if it seems too thick.

**What can I serve with beef stroganoff?**

Beef stroganoff pairs well with a side salad or steamed vegetables to balance the meal.

**Is this recipe suitable for freezing?**

Yes, you can freeze the dish, but the texture may change slightly upon reheating.



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## Conclusion

The Creamy Velveeta Beef Stroganoff Penne Pasta dish offers a delightful blend of flavors and creaminess that is sure to satisfy your family and friends. The combination of beef, Velveeta cheese, and pasta creates a comfort food classic that is both easy to prepare and enjoyable to eat. With its rich texture and savory taste, it's a perfect meal for busy weeknights or special occasions.

## More recipes suggestions and combination

### **Chicken Alfredo Penne**

Combine penne pasta with tender chicken pieces and a creamy Alfredo sauce for a rich and satisfying dish.

### **Mushroom Stroganoff**

For a vegetarian option, replace the beef with hearty mushrooms and keep the creamy Velveeta sauce for a delightful meat-free meal.

### **Beef and Broccoli Stir-fry**

Pair stir-fried beef with fresh broccoli and a savory sauce for a quick and nutritious dinner alternative.

See also [Slow Cooker Grape Jelly Meatballs](#)

### **Cheesy Spinach and Artichoke Pasta**

Mix in spinach and artichokes with a cheesy sauce for an indulgent twist on classic pasta recipes.

### **Italian Sausage Penne**

Sauté spicy Italian sausage with marinara sauce and combine with penne for a hearty, flavorful dish.



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