



Creamy Velveeta Beef Stroganoff with Penne Pasta

Introduction

Creamy Velveeta Beef Stroganoff with penne pasta is a comforting and indulgent dish that combines tender beef, creamy sauce, and perfectly cooked pasta. This recipe is not only delicious but also easy to prepare, making it a great choice for weeknight dinners. The Velveeta cheese adds a rich creaminess that perfectly complements the beef and pasta, creating a meal the whole family will love.

Ingredients

12 oz penne pasta 1 lb ground beef or thinly sliced beef strips 1 small onion, finely chopped 2 cloves garlic, minced 1 tbsp olive oil 1 cup beef broth 1 cup heavy cream 8 oz Velveeta cheese, cubed 2 tbsp sour cream 1 tsp paprika 1 tsp Worcestershire sauce Salt and pepper, to taste Fresh parsley, chopped (for garnish)

Prep Time

15 minutes

Cook Time

20 minutes

Total Time

35 minutes

Yield

Serves 4-6 Enjoy your meal!

Detailed Directions and Instructions

Cook the Pasta:

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

Prepare the Beef:

Heat olive oil in a large skillet over medium heat. Add the ground beef or beef strips, season with salt and pepper, and cook until browned. Remove from the skillet and set aside.

Sauté the Onion and Garlic:

In the same skillet, add the chopped onion and garlic. Sauté for 2-3 minutes until fragrant and softened.

Create the Sauce:

Pour in the beef broth and Worcestershire sauce, scraping the bottom of the skillet to deglaze. Stir in the heavy cream and paprika, then reduce the heat to low.

See also [Chicken Taco Salad Recipe for Easy Weeknight Dinners](#)

Add the Velveeta:

Add the cubed Velveeta cheese to the skillet. Stir continuously until the cheese is melted and the sauce is smooth.

Incorporate the Beef and Pasta:

Return the cooked beef to the skillet. Stir in the sour cream, followed by the cooked penne pasta. Mix well until everything is evenly coated with the creamy sauce.

Simmer and Serve:

Let the mixture simmer for 2-3 minutes to meld the flavors. Adjust seasoning with additional salt and pepper if needed. Garnish with fresh parsley and serve warm.

Notes

Choosing the Beef:

You can use either ground beef for a quicker preparation or thinly sliced beef strips for a more traditional texture.

Thickness of the Sauce:

For a thicker sauce, let it simmer longer after adding the Velveeta cheese, or reduce the amount of heavy cream.

Vegetable Additions:

Feel free to add vegetables such as mushrooms or bell peppers with the onion and garlic for extra flavor.

Storage:

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop or microwave.

Cook techniques

Cooking Pasta

Bring a large pot of salted water to a rolling boil before adding the penne pasta. Cook until al dente, as indicated on the package instructions, to ensure optimal texture.

Cooking Beef

Heat olive oil over medium heat in a skillet. Ground beef should be cooked thoroughly until browned, ensuring it is seasoned with salt and

pepper to enhance flavor.

Sautéing Aromatics

In the same skillet after removing the beef, add chopped onion and minced garlic. Sauté for 2-3 minutes until they are fragrant and softened, allowing the flavors to bloom.

See also [Longhorn Garlic Parmesan Crusted Chicken Recipe](#)

Making the Sauce

Deglaze the skillet by adding beef broth and Worcestershire sauce, scraping off any bits stuck to the bottom. Stir in heavy cream and paprika, then lower the heat to create a smooth sauce.

Incorporating Cheese

Gradually add cubed Velveeta cheese to the sauce, stirring continuously until the cheese is fully melted and the sauce has a creamy consistency.

Combining Ingredients

Once the sauce is ready, return the cooked beef to the skillet. Mix in sour cream and then gently fold in the cooked penne pasta to ensure everything is well coated.

Final Simmer

Let the combined mixture simmer for 2-3 minutes to meld the flavors together. Adjust seasoning with salt and pepper before serving.

FAQ

Can I use ground turkey instead of beef?

Yes, ground turkey can be used as a leaner alternative to ground beef, and it will still provide a flavorful dish.

What can I substitute for Velveeta cheese?

You can substitute Velveeta with a mix of cream cheese and shredded cheddar cheese to achieve a similar creamy texture.

How can I make this dish gluten-free?

To make this recipe gluten-free, simply use gluten-free penne pasta and ensure that the Worcestershire sauce is gluten-free as well.

Can I add vegetables to this recipe?

Absolutely! Vegetables like mushrooms, bell peppers, or spinach can be added during the sautéing step for added nutrition and flavor.

How should I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet over low heat, adding a splash of beef broth or cream as needed.

See also Slow Cooker Grape Jelly Meatballs

Conclusion

Creamy Velveeta Beef Stroganoff with penne pasta is a comforting dish that combines rich flavors and creamy textures, making it a perfect

choice for a cozy family dinner. Easy to prepare and packed with delicious ingredients, this recipe guarantees satisfaction and is sure to become a favorite in your household.

Cheesy Chicken Alfredo

Replace beef with diced chicken breasts and use fettuccine instead of penne for a delicious twist on classic Alfredo.

Vegetable Pasta Primavera

Incorporate seasonal vegetables like bell peppers, zucchini, and broccoli into the sauce for a lighter, vegetarian-friendly version.

Spicy Sausage and Tomato Penne

Swap the beef for spicy Italian sausage and add diced tomatoes, red pepper flakes, and basil for a heartier, zesty meal.

Mushroom Stroganoff

Use a variety of mushrooms instead of beef for a vegetarian-friendly option that maintains the creamy, savory essence of stroganoff.

Herbed Shrimp Pasta

Substitute shrimp for beef, and add a hint of lemon and fresh herbs for a bright, Mediterranean-inspired dish.





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