

RECIPE | TOMATOES



DUTCH OVEN BEEF & CHEESE PASTA



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INGREDIENTS

- 5** Pure Flavor® Tomatoes On-The-Vine, diced
- 1** yellow onion, diced
- 1 lb** lean ground beef
- 3 cups** dry macaroni
- 1½ cups** milk
- 1½ cups** shredded cheddar cheese
- 1 cup** beef broth
- 1 cup** spinach, chopped
- 1 tsp** Italian seasoning
- 1 tsp** minced garlic
- 1 tsp** salt
- ¼ tsp** red pepper flakes

DIRECTIONS

- 1** In a Dutch oven, cook ground beef and onion until beef is browned and onion is translucent.
- 2** Add in the macaroni, milk, broth, spinach, & seasonings and bring to a boil.
- 3** Cover with lid, reduce heat, and cook on low for 15 minutes.
- 4** Stir in cheese and serve.



40 min

15 min | **25 min**
PREP. | COOKING



6



easy