



Cheesesteak Pasta

SERVINGS: 4

PREPPING TIME: 20 MINS

COOKING TIME: 20 MINS

Ingredients

2lbs ground beef 85/15
1lb gemelli pasta
2 med sweet onions
thinly sliced
2 bell peppers thinly
sliced
1 cup cottage cheese
¼ cup milk
1 cup shredded Gouda
cheese
4 slices American cheese
2tbsp flour
salt
pepper
garlic powder
1tbsp butter

Directions

1. Boil salted water for pasta.
2. Cook pasta per instructions.
3. Drain pasta and reserve some of the pasta water.
4. Put pasta in a large bowl covered.
5. Cook beef until browned and drain into a fat separator.
6. Add beef to bowl with pasta and cover again.
7. Add sliced onions and peppers to pan and cook with butter. Cook until soft. Add the broth from the separator back to the pan and mix.
8. Blend cottage cheese and milk.
9. Sprinkle 2 tbsp of flour and mix over onions and peppers.
10. Add Gouda, American cut in squares, and blended cottage cheese. Mix well.
11. Pour mixture over the beef and pasta and stir until fully combined.
12. Serve immediately.

This quick and easy cheesy pasta dish is the perfect addition to your weeknight menu.