

# One Pot Cheeseburger Pasta

9 ingredients · 20 minutes · 6 servings



## Directions

1. In a large pot or Dutch oven, heat the oil over medium heat. Add the ground beef, carrot, basil, and salt. Cook for five minutes, stirring often. Drain any excess oil.
2. Add the diced tomatoes, water, and brown rice fusilli. Stir until well combined and the fusilli is mostly submerged. Cover with a lid and cook for 10 to 12 minutes or until the pasta is cooked through.
3. Open the lid and stir the pasta again. Top with the shredded cheese and close the lid until melted. Divide between bowls and enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving equals approximately 1 1/2 to 2 cups.

### Dairy-Free

Use vegan cheese, nutritional yeast, or omit.

### More Flavor

Add fresh basil, oregano, onion, and/or garlic.

### Additional Toppings

Sliced green onions, chopped pickles, avocado and/or plain yogurt.

### Make it Vegan

Use lentils instead of ground beef.

### More Veggies

Stir in finely chopped spinach before topping with cheese.

## Ingredients

- 1 tsp Extra Virgin Olive Oil
- 1 1/2 lbs Extra Lean Ground Beef
- 1 Carrot (medium, finely diced)
- 2 tsps Dried Basil
- 1/2 tsp Sea Salt
- 3 1/2 cups Diced Tomatoes (with juices)
- 1 1/2 cups Water
- 3 1/2 cups Brown Rice Fusilli (dry)
- 4 ozs Cheddar Cheese (shredded)