

Beef and Garlic Macaroni Bake

This hearty dish combines tender beef, creamy macaroni, and roasted garlic, all baked to perfection. A comforting meal for a cozy evening.


45 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 100g ground beef
- 1 medium potato, diced
- 1 clove garlic, minced
- 1/4 onion, finely chopped
- 50g macaroni
- 1/2 cup shredded cheese (cheddar or your choice)
- 1 cup beef broth
- Salt and pepper to taste
- 1 tablespoon olive oil

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 In a skillet, heat olive oil over medium heat. Add chopped onion and minced garlic, sauté until translucent.
- 3 Add the ground beef to the skillet, cook until browned. Season with salt and pepper.
- 4 In a pot of boiling water, cook macaroni according to package instructions, then drain.
- 5 In a baking dish, combine the cooked macaroni, diced potatoes, beef mixture, and beef broth. Stir well.
- 6 Top with shredded cheese and cover with aluminum foil.
- 7 Bake in the preheated oven for 25 minutes, then remove the foil and bake for an additional 10 minutes until the cheese is bubbly and golden.
- 8 Let it cool for a few minutes before serving.