

Savory Beef and Tomato Pasta

A delightful one-pot pasta dish featuring ground beef and ripe tomatoes, all brought together with a drizzle of olive oil. This comforting meal is perfect for a quick dinner any night of the week.


20 min

Total time

easy

Difficulty

600

kcal / serving

Ingredients

- 100g ground beef
- 100g pasta (your choice)
- 1 medium tomato, diced
- 1 tablespoon olive oil
- 1 clove garlic, minced
- Salt and pepper to taste
- Fresh basil for garnish (optional)

Steps

- 1 In a medium pot, bring salted water to a boil and cook the pasta according to package instructions.
- 2 While the pasta cooks, heat olive oil in a skillet over medium heat. Add minced garlic and sauté until fragrant.
- 3 Add the ground beef to the skillet, breaking it apart with a spatula. Cook until browned, about 5-7 minutes.
- 4 Stir in the diced tomatoes, salt, and pepper. Allow to simmer for about 3-4 minutes until the tomatoes soften.
- 5 Once the pasta is cooked, drain it and add it to the skillet with the beef and tomato mixture. Toss well to combine.
- 6 Serve hot, garnished with fresh basil if desired.