

Tagliarini Recipe



This Tagliarini recipe is one of our favorite ground beef main dish recipes. It is a family favorite made with cheese, noodles and ground beef. Annette prepares everything but the noodles and cheese, on our once-a-month cooking day and then freezes the meal. When she wants to cook it, she defrosts it, heats it up, add the cooked noodles and finally tops with cheese as indicated below in the instructions.

Ingredients

- 1 to 2 lbs. ground beef
 - 1 green pepper, diced
 - 1 medium to large onion, diced
 - 4 cloves garlic, chopped, or 1 heaping tsp. of garlic powder
 - 2 tsp. salt
 - 2 tsp. chili powder (or more depending on your tastes)
 - 2 T honey
- 28 oz. can diced tomatoes
 - 2 cups water
 - 1/2 lb. dry noodles (we like twirls)
 - 2 cups cheese (cheddar or a combination of other cheeses your family likes)

Directions

Combine diced veggies with ground beef and steam to cook. Drain off fat and scoop meat mixture into a 9" x 13" (or larger) pan. Stir in spices and honey. Add tomatoes and water. Heat in 350° oven for 30 to 45 minutes. When liquid is boiling, stir in noodles and top with cheeses. Cook 30 minutes longer. It is delicious. For more amazing recipes, visit our [Pinterest page!](#)

