

10 Easy Ground Beef Skillet Recipes

30 Minutes or Less | One Pan | Budget-Friendly

1. Classic Taco Skillet

INGREDIENTS

- 1 lb ground beef
- 1 packet taco seasoning
- 1 can diced tomatoes
- 1/2 cup water
- 1 cup shredded cheddar

Sub: Ground turkey works directly.

DIRECTIONS

Brown beef over medium-high heat. Drain fat. Add seasoning, tomatoes, and water. Simmer 5 min. Top with cheese, cover to melt. Serve with chips or over rice.

2. Cheesy Beef Pasta Skillet

INGREDIENTS

- 1 lb ground beef
- 8 oz pasta, cooked
- 1 cup tomato sauce
- 1 can diced tomatoes
- 1/2 tsp Italian seasoning
- 1 cup shredded mozzarella

Sub: Any short pasta. Colby Jack works.

DIRECTIONS

Brown beef. Add tomato sauce, tomatoes, seasoning. Simmer 5 min. Fold in cooked pasta. Top with mozzarella, cover to melt.

3. Beef and Potato Skillet

INGREDIENTS

- 1 lb ground beef
- 1 lb russet potatoes, diced
- 1 tsp smoked paprika
- 1 tsp garlic powder
- Salt and pepper
- 1 cup shredded cheddar

Sub: Yukon Gold potatoes work fine.

DIRECTIONS

Cook potatoes in oil 8 min. Push aside, brown beef in same pan. Season with paprika, garlic, salt. Combine. Cook 5 min more. Top with cheddar, cover to melt.

4. Stuffed Pepper Skillet

INGREDIENTS

- 1 lb ground beef
- 1 onion, diced
- 2 bell peppers, diced
- 1 can diced tomatoes
- 1 cup cooked rice
- 1 tsp garlic powder

Sub: Frozen pepper strips work.

DIRECTIONS

Brown beef. Add onion, peppers. Stir in tomatoes, rice, seasoning. Simmer 8 min. Top with cheese, cover to melt.

5. Ground Beef Stroganoff

INGREDIENTS

- 1 lb ground beef
- 1 onion, diced
- 1 cup beef broth
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1/2 cup sour cream

Sub: Plain Greek yogurt for sour cream.

DIRECTIONS

Brown beef with onion. Add broth, Worcestershire, garlic. Simmer 5 min. Off heat, stir in sour cream. Serve over egg noodles.

6. Korean-Style Beef Skillet

INGREDIENTS

- 1 lb ground beef
- 3 tbsp soy sauce
- 1 tbsp brown sugar
- 1 tsp sesame oil
- 1 tsp garlic powder
- Pinch red pepper flakes

Sub: Low-sodium soy sauce works directly.

DIRECTIONS

Brown beef. Drain. Stir in soy sauce, sugar, sesame oil, garlic, and pepper flakes. Cook 3 min more. Serve over rice with green onions.

7. Beef and Zucchini Skillet

INGREDIENTS

- 1 lb ground beef
- 2 zucchini, diced
- 1 can fire-roasted tomatoes
- 1/2 tsp Italian seasoning
- Salt and pepper
- Parmesan to top

Sub: Yellow squash or frozen veg work.

DIRECTIONS

Brown beef. Add zucchini, tomatoes, seasoning. Cook 7 to 8 min until just tender. Top with parmesan before serving.

8. Beef and Black Bean Skillet

INGREDIENTS

- 1 lb ground beef
- 1 can black beans, drained
- 1 can diced tomatoes
- 1 tbsp chili powder
- 1 tsp cumin
- 1 cup Mexican cheese blend

Sub: Pinto or kidney beans work.

DIRECTIONS

Brown beef. Add beans, tomatoes, chili powder, cumin, and salt. Simmer 5 min. Top with cheese, cover to melt. Serve over rice or with chips.

9. American Goulash Skillet

INGREDIENTS

- 1 lb ground beef
- 1 onion, diced
- 1 can diced tomatoes
- 1 tbsp Worcestershire sauce
- 1 tsp paprika
- 1.5 cups water

Sub: Any small pasta works here.

DIRECTIONS

Brown beef with onion. Add tomatoes, Worcestershire, paprika, water, and dry macaroni. Stir, cover, cook on medium 12 min. Season to taste before serving.

10. Beef and Broccoli Skillet

INGREDIENTS

- 1 lb ground beef
- 3 cups broccoli florets
- 3 tbsp soy sauce
- 1 tbsp brown sugar
- 1 tsp garlic powder
- 1 tsp ginger powder

Sub: Snap peas or green beans work.

DIRECTIONS

Brown beef. Add broccoli, soy sauce, sugar, garlic, ginger, splash of water. Cover and steam 5 min. Serve over rice.