

Garlic Butter Beef Pasta - A Creamy One-Pot Dinner You'll Crave

One-Pot Creamy Beef and Garlic Butter Pasta



TIME
3 min

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INGREDIENTS

1 lb ground beef
2 tablespoons butter
4 cloves garlic, minced
1 medium onion, finely chopped
1 teaspoon dried Italian seasoning
 $\frac{1}{2}$ teaspoon salt
... teaspoon black pepper
 $\frac{1}{2}$ cup beef broth
8 oz uncooked pasta (penne, rotini, or shells work best)
2 cups water
1 cup heavy cream
 $\frac{1}{2}$ cup grated Parmesan cheese
Optional garnish: fresh parsley or extra Parmesan

DIRECTIONS

1. ? Step 1: Brown the Beef: In a large skillet or Dutch oven, melt butter over medium-high heat. Add ground beef and cook, breaking it up with a spoon, until browned. Drain excess fat if needed.
2. ? Step 2: SautØ Aromatics: Add minced garlic and chopped onion to the pan. Cook for 2-3 minutes until fragrant and softened.
3. Season with : Italian seasoning, salt, and pepper.
4. ? Step 3: Build the Sauce: Pour in beef broth, water, and heavy cream. Stir to combine and bring to a simmer.
5. ? Step 4: Add Pasta and Simmer: Stir in uncooked pasta. Reduce heat to medium and cook uncovered for 12-14 minutes, stirring occasionally, until the pasta is tender and the sauce has thickened.
6. ? Step 5: Finish with Cheese: Stir in grated Parmesan cheese until melted and creamy. Taste and adjust seasoning as needed.
7. Garnish with fresh parsley or extra : Parmesan before serving.

SWAPS & NOTES

Meat: Use ground turkey or chicken for a lighter version.
Cream: Substitute with half-and-half or evaporated milk if preferred.

Pasta: Short cuts like penne, fusilli, or bowties cook evenly in the sauce.

Add-ins: Try peas, mushrooms, or spinach to sneak in some veggies.

TIPS FOR SUCCESS

Stir regularly: This keeps the pasta from sticking and ensures even cooking.

Adjust consistency: Add a splash of broth or cream if the sauce thickens too much.

Don't skip the Parmesan: It gives the dish that salty, nutty finish that ties it all together.

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