

Garlic Butter Ranch Beef Bowtie Casserole - Comfort Food at Its Best

Garlic Butter Ranch Beef and Roasted Corn Bowtie Casserole



OVEN
375°F

TIME
4 min

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INGREDIENTS

For the Casserole:

- 1 lb ground beef
- 1 packet ranch seasoning mix
- 1 ½ cups uncooked bowtie pasta
- 1 cup roasted corn (fresh, frozen, or canned)
- 1 cup heavy cream
- 2 tbsp butter
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 tbsp garlic powder

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C) and grease a medium-sized baking dish.
2. Cook the Ground Beef: In a large skillet over medium heat, cook:
3. 1 lb ground beef until browned
4. Drain any excess grease
5. Add to the skillet:
6. Ranch seasoning packet
7. Garlic powder
8. Roasted corn: SautØ for 3-4 minutes, stirring to combine.
9. Cook the Pasta: While the beef cooks, boil bowtie pasta according to package directions.
10. Drain and set aside once al dente.
11. Make the Creamy Cheese Sauce: In a separate saucepan over medium heat:
12. Melt 2 tbsp butter
13. Stir in 1 cup heavy cream and bring to a simmer
14. Add ½ cup each of mozzarella and cheddar cheese
15. Stir until smooth and creamy
16. Combine Everything: In a large bowl, mix:
17. Cooked pasta
18. Beef and corn mixture
19. Cheese sauce
20. Stir until everything is evenly coated.
21. Bake: Transfer the mixture to the prepared baking dish. Top with remaining ½ cup mozzarella and ½ cup cheddar. Bake for 20-25 minutes, or until golden and bubbly.

22. **Serve and Enjoy:** Let the casserole cool for 5 minutes before digging in. The flavors settle and meld beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-butter-ranch-beef-bowtie-casserole-comfort-food-at-its-best/>