

## One-Pot Creamy Garlic Butter Beef Pasta for the Ultimate Weeknight Win

Creamy Garlic Butter Beef Pasta-A One-Pot Wonder for Busy Nights



**TIME**  
**7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### 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  
1 cup heavy cream  
 $\frac{1}{2}$  cup grated Parmesan cheese  
8 ounces pasta (penne or spaghetti)  
Fresh chopped parsley, for garnish

### DIRECTIONS

1. Brown the : BeefIn a large pot, melt the butter over medium heat. Add ground beef and break it up with a spatula. Cook until browned, about 5-7 minutes.
2. SautØ the AromaticsAdd garlic and onion to the pot. Cook for another 2-3 minutes until softened and fragrant.
3. Season : It UpStir in Italian seasoning, salt, and pepper to build base flavor.
4. Deglaze with : BrothPour in the beef broth and bring to a simmer. Let it cook for 5 minutes to reduce slightly.
5. Make : It CreamyStir in heavy cream and Parmesan cheese. Simmer for 3-4 minutes until the sauce thickens.
6. Add the : PastaStir in uncooked pasta. Make sure it's mostly covered by the sauce-add a splash of water or broth if needed. Cover and cook according to package instructions (usually 8-10 minutes), stirring occasionally.
7. Finish and : ServeOnce pasta is tender and coated in the creamy sauce, remove from heat. Garnish with chopped parsley and serve hot.

### SWAPS & NOTES

and Swaps Pasta options : Fusilli, shells, rigatoni, or bowties all work great.

Make it lighter : Sub half-and-half for heavy cream.

Add heat : Toss in crushed red pepper or a pinch of cayenne.

Use ground turkey or Italian sausage instead of beef for variety.

