

This Creamy Cheddar Beef Pasta Is My Favorite Weeknight Fix

Creamy Beef and Bowtie Pasta



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4 min

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INGREDIENTS

- 1 lb ground beef
- 8 oz bowtie pasta (farfalle)
- 1 tbsp olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 cup beef broth
- 1 cup heavy cream
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tsp paprika
- Salt & pepper, to taste
- Fresh parsley, for garnish (optional)

DIRECTIONS

- 1. Cook the Pasta:** Bring a pot of salted water to a boil. Cook the bowtie pasta according to package instructions until al dente. Drain and set aside.
- 2. SautØ Onion and Garlic:** In a large skillet, heat olive oil over medium heat. Add diced onion and cook until softened (about 3-4 minutes). Stir in minced garlic and cook for 1 minute more.
- 3. Brown the Beef:** Add the ground beef to the skillet. Break it up with a spatula and cook until browned all the way through. Drain any excess fat.
- 4. Make the Sauce:** Pour in the beef broth and bring to a simmer. Stir in heavy cream, shredded cheddar, Parmesan cheese, and paprika. Continue stirring until cheese melts and sauce thickens slightly (about 3-5 minutes).
- 5. Combine Pasta and Sauce:** Add the cooked bowtie pasta to the skillet. Stir well until the pasta is evenly coated in the creamy beef sauce. Season with salt and pepper to taste.
- 6. Garnish & Serve:** Top with freshly chopped parsley if desired. Serve warm and enjoy every creamy, cheesy bite.

SWAPS & NOTES

: juicy ground beef, perfectly cooked bowtie pasta, and a creamy, cheesy sauce with a hint of paprika for depth. It's weeknight-friendly, budget-friendly, and always hits the spot.

Pasta shapes : Penne, rotini, or shells also work great.

Cheese : You can mix in GruyÈre, Monterey Jack, or mozzarella for a twist.

TIPS FOR SUCCESS

Use freshly shredded cheese for the best melt and texture.

Let the sauce simmer briefly before adding pasta to let the flavors come together.

Don't skip the paprika - it adds warmth and a subtle smoky flavor.

Double the batch - it's that good and reheats beautifully!

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

Original recipe: <https://chefmaniac.com/this-creamy-cheddar-beef-pasta-is-my-favorite-weeknight-fix/>