

Creamy Cheesy Garlic Butter Linguine with Savory Beef: Ultimate Comfort

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TIME
5-7 min

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INGREDIENTS

- 1 lb linguine
- 1 tablespoon olive oil
- 1 lb ground beef (80/20 lean recommended)
- 1 small yellow onion, finely diced
- 4-5 cloves garlic, minced (divided)
- 1/2 teaspoon salt (plus more for pasta water)
- 1/4 teaspoon black pepper
- 1 1/2 cups beef broth
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese, plus more for serving
- 1/4 cup (1/2 stick) unsalted butter
- 2 tablespoons fresh parsley, chopped, for garnish

DIRECTIONS

1. Let's get this delicious pasta dish on the table!
2. Cook : Pasta: Bring a large pot of salted water to a rolling boil. Add the linguine and cook according to package directions until al dente. Drain, reserving about 1/2 cup of the pasta cooking water.
3. Brown : Beef: While the pasta cooks, heat the olive oil in a large skillet or Dutch oven over medium-high heat. Add the ground beef and cook, breaking it up with a spoon, until it's fully browned. Drain any excess fat from the skillet.
4. Saut  Aromatics: Add the finely diced onion and half of the minced garlic to the beef in the skillet. Cook for 5-7 minutes, stirring occasionally, until the onion is softened and translucent. Season with salt and black pepper.
5. Deglaze & : Simmer Sauce: Pour in the beef broth, scraping up any browned bits from the bottom of the pan. Bring to a simmer, then reduce heat to low and let it simmer gently for 5 minutes, allowing the flavors to meld.
6. Make : Garlic Butter: In a separate small skillet or saucepan, melt the unsalted butter over medium-low heat. Add the remaining minced garlic and cook for 1-2 minutes until fragrant, being careful not to brown or burn the garlic. Remove from heat.
7. Combine & : Create Creaminess: Add the cooked and drained linguine directly to the large skillet with the beef and sauce. Pour in the heavy cream and the garlic butter mixture. Sprinkle in the 1/2 cup of grated Parmesan cheese.
8. Toss & : Serve: Toss everything together using tongs

until the pasta is fully coated in the creamy, cheesy sauce. If the sauce seems too thick, add a tablespoon or two of the reserved pasta cooking water until desired consistency is reached. Taste and adjust seasoning if needed.

9. Garnish & : Enjoy: Serve immediately in bowls, garnished with fresh chopped parsley and extra grated Parmesan cheese.

SWAPS & NOTES

Beef: While ground beef is classic, you can use ground Italian sausage for a spicier kick, or a mix of both.

Ground turkey can also be used for a lighter option.

Pasta: Linguine is great for soaking up the creamy sauce, but you can use other long pastas like spaghetti or fettuccine, or even short pastas like penne or rigatoni.

Garlic: Don't be shy with the garlic!

TIPS FOR SUCCESS

Al Dente Pasta: Cook your linguine slightly less than fully done (al dente) because it will continue to cook a bit when added to the hot sauce.

Drain Beef Thoroughly: Excess fat can make your sauce greasy.

Don't Burn Garlic: Garlic cooks quickly, especially when minced.

Keep a close eye on it when making the garlic butter.

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

Original recipe: <https://chefmaniac.com/creamy-cheesy-garlic-butter-linguine-with-savory-beef-ultimate-comfort/>