

## Creamy Garlic Beef Pasta: Easy & Comforting Dinner Recipe

Creamy Garlic Beef Pasta: Your Go-To for Cozy, Comforting Dinners!



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground beef (lean or 80/20 blend)
- 1 tablespoon olive oil
- 1 teaspoon Italian seasoning
- $\frac{1}{2}$  teaspoon garlic powder
- Salt and black pepper to taste
- 12 oz linguine pasta (or fettuccine, spaghetti)
- 3 tablespoons butter (unsalted preferred)
- 4 cloves garlic, minced (freshly minced is best!)
- 1 cup heavy cream
- $\frac{1}{2}$  cup beef broth (low sodium is good)
- 1 cup grated Parmesan cheese
- $\frac{1}{2}$  cup shredded mozzarella cheese
- Fresh parsley, chopped (for garnish, optional)

#### Swaps and Notes:

**Ground Beef:** Lean ground beef is great here, but you can also use ground turkey or a mix of ground beef and pork.

**Pasta:** Linguine is fantastic for soaking up the creamy sauce, but fettuccine, spaghetti, or even penne or rotini would work well.

**Garlic:** Freshly minced garlic is highly recommended for the best flavor in the sauce. Garlic powder is used for seasoning the beef, but fresh cloves for the sauce itself elevate the dish.

**Cream & Broth:** Heavy cream is essential for the rich texture of the sauce. Low sodium beef broth gives you control over the overall saltiness.

**Cheese:** Freshly grated Parmesan and mozzarella will melt more smoothly and provide superior flavor compared to pre-shredded varieties.

**Seasoning:** Adjust salt, black pepper, and Italian seasoning to your taste. A pinch of red pepper flakes could add a subtle kick.

**Instructions:**

**Cook Pasta:** Bring a large pot of salted water to a rolling boil. Add the linguine pasta and cook according to package directions until it's al dente (tender but still firm to the bite). Drain the pasta well and set it aside.

**Brown Ground Beef:** While the pasta cooks, heat the olive oil in a large skillet (a deep, wide skillet works best) over medium heat. Add the ground beef, breaking it up with a spoon as it cooks. Season generously with salt, black pepper, garlic powder, and Italian seasoning. Cook until the beef is browned and cooked through. Drain any excess fat from the skillet, then remove the cooked beef and set it aside.

**Saut  Garlic for Sauce:** In the same skillet (don't clean it! Those browned bits are pure flavor!), melt the 3 tablespoons of butter over medium heat. Add the 4 cloves of minced garlic and saut  for 1-2 minutes until it's fragrant and lightly golden. Be careful not to burn the garlic.

**Simmer Cream Sauce Base:** Pour in the beef broth and heavy cream, stirring to combine everything well. Bring the mixture to a gentle simmer and let it simmer for 2-3 minutes to allow it to slightly thicken.

**Whisk in Cheeses:** Lower the heat to medium-low. Gradually whisk in the Parmesan cheese and shredded mozzarella cheese until both are fully melted and the sauce is smooth and creamy. Adjust seasoning with additional salt and pepper as needed, tasting as you go.

**Combine & Toss:** Return the cooked ground beef to the skillet and stir it into the sauce. Add the drained linguine to the skillet and toss everything gently until the pasta is evenly coated with the rich, creamy sauce.

**Serve:** Serve hot, garnished with freshly chopped parsley and extra Parmesan cheese if desired.

**Tips for Success:**

**Don't Overcook Pasta:** Cook linguine just to al dente, as it will continue to cook slightly when tossed with the hot sauce.

**Drain Beef Fat:** Draining excess fat from the ground beef helps keep the sauce from being greasy.

**Fresh Garlic is Best:** For the sauce, use freshly minced garlic for the most aromatic and bright flavor.

**Freshly Grate Cheese:** This ensures a smoother melt

and better flavor compared to pre-shredded cheeses.

**Low Heat for Cheese:** Whisking in the cheese over medium-low heat prevents it from clumping or seizing.

**Serve Immediately:** This pasta is best enjoyed hot, when the sauce is at its creamiest.

## DIRECTIONS

1. **Making this :** Creamy Garlic Beef Pasta is straightforward, with much of the cooking happening in one skillet!
2. **Cook :** Pasta: Bring a large pot of salted water to a rolling boil. Add the linguine pasta and cook according to package directions until it's al dente (tender but still firm to the bite). Drain the pasta well and set it aside.
3. **Brown :** Ground Beef: While the pasta cooks, heat the olive oil in a large skillet (a deep, wide skillet works best) over medium heat. Add the ground beef, breaking it up with a spoon as it cooks. Season generously with salt, black pepper, garlic powder, and Italian seasoning. Cook until the beef is browned and cooked through. Drain any excess fat from the skillet, then remove the cooked beef and set it aside.
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9. **Tips for Success: Don't Overcook Pasta:** Cook linguine just to al dente, as it will continue to cook slightly when tossed with the hot sauce.
10. **Drain : Beef Fat:** Draining excess fat from the ground beef helps keep the sauce from being greasy.
11. **Fresh : Garlic is Best:** For the sauce, use freshly minced garlic for the most aromatic and bright flavor.
12. **Freshly : Grate Cheese:** This ensures a smoother melt and better flavor compared to pre-shredded cheeses.
13. **Low : Heat for Cheese:** Whisking in the cheese over medium-low heat prevents it from clumping or seizing.
14. **Serve : Immediately:** This pasta is best enjoyed hot, when the sauce is at its creamiest.
15. **Serving Suggestions and Pairings:** This Creamy Garlic Beef Pasta is a hearty, comforting meal that shines on its own. It pairs wonderfully with a simple side. Consider serving it with a crisp green salad with a light vinaigrette to cut through the richness, or some warm garlic bread for dipping. For other fantastic, easy-to-make, cheesy comfort food dishes, you might also enjoy my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#) or my comforting [Cheesy Ground Beef Rice Casserole](#).
16. **Storage and Leftover Tips:** Leftover Creamy Garlic Beef Pasta can be stored in an airtight container in the refrigerator for up to 3-4 days. The sauce may thicken considerably as it cools. To reheat, gently warm in a skillet on the stovetop over low heat, adding a splash of milk or beef broth to loosen the sauce and bring it back to a creamy consistency. You can also microwave individual portions.
17. **More Recipes You Will Love:** If you loved the cheesy goodness and comforting nature of this pasta dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
18. For a crowd-pleasing, cheesy dip, check out my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
19. For an incredibly cheesy and easy-to-make casual meal, my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
20. If you're a fan of quick and easy ways to feed a crowd with cheesy goodness, don't miss my [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).
21. And for a fun, customizable, and no-fuss meal perfect for entertaining, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is a fantastic choice.
22. **Final Thoughts:** This Creamy Garlic Beef Pasta is a true weeknight hero - incredibly satisfying, packed with flavor, and delivers on that cozy comfort we all crave. It's the kind of meal that brings smiles to every face around the table. Give it a try, and enjoy

the delicious simplicity!

23. What's your ultimate comfort food pasta dish? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

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**Pasta:** Linguine is fantastic for soaking up the creamy sauce, but fettuccine, spaghetti, or even penne or rotini would work well.

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## TIPS FOR SUCCESS

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

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