

## Cheesy Beef & Bowtie Pasta in Garlic Butter - The Ultimate Comfort Meal

quick, hearty, and utterly satisfying meal



**TIME**  
**30 min**

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### INGREDIENTS

For the Garlic Butter Beef:

- 1 lb ground beef
- 2 tbsp butter
- 3 cloves garlic, minced
- 1 small onion, finely chopped
- 1 tsp salt
- $\frac{1}{8}$  tsp black pepper
- $\frac{1}{8}$  tsp paprika
- 1 tsp Italian seasoning
- $\frac{1}{8}$  tsp red pepper flakes (optional, for a little heat)

For the Cheesy Bowtie Pasta:

- 12 oz bowtie pasta (farfalle)
- 1 cup heavy cream
- $\frac{1}{2}$  cup beef broth
- 1  $\frac{1}{2}$  cups shredded cheddar cheese
- $\frac{1}{2}$  cup grated Parmesan cheese
- ... cup chopped fresh parsley (for garnish)

Step-by-Step Instructions:

1. Cook the Pasta:
2. Cook the Garlic Butter Beef:
3. Make the Cheese Sauce:
4. Bring It All Together:
5. Garnish & Serve:

My Best Tips for This Recipe:

Use freshly shredded cheese. Pre-packaged shredded cheese contains anti-caking agents that prevent smooth melting.

Brown the beef properly. Let it cook without stirring for the first few minutes to get a nice sear.

Adjust the sauce consistency. If the sauce is too thick, add a splash of reserved pasta water or beef broth. If it's too thin, let it simmer a little longer.

Want a bolder flavor? Add a splash of Worcestershire sauce to the beef while cooking.

What to Serve with This Dish:

Garlic bread or breadsticks - Because who doesn't love more butter and garlic?

A crisp green salad - A simple side salad with balsamic vinaigrette helps balance the richness.

Roasted vegetables - Try roasted asparagus, Brussels sprouts, or broccoli for a fresh contrast.

A light red wine or sparkling water - A drink that cuts through the creamy texture is always a great choice.

Frequently Asked Questions:

Why You'll Love This Recipe:

## DIRECTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil. Add the bowtie pasta and cook according to package instructions until al dente. Drain and set aside. (Pro tip: Save about ½ cup of pasta water in case you need to loosen the sauce later!)
2. **Cook the Garlic Butter Beef:** In a large skillet over medium heat, melt 2 tbsp butter. Add the chopped onion and cook for 2-3 minutes until softened.
3. Stir in the minced garlic and cook for another 30 seconds until fragrant.
4. Add the ground beef to the skillet. Season with salt, black pepper, paprika, Italian seasoning, and red pepper flakes (if using). Cook until the beef is browned and fully cooked, breaking it apart with a spatula as it cooks.
5. Drain any excess fat and set the beef aside.
6. **Make the Cheese Sauce:** Using the same skillet (without washing it), melt 2 tbsp butter over medium heat.
7. Slowly pour in the heavy cream and beef broth, stirring to combine. Let it simmer for 2-3 minutes.
8. Gradually stir in the shredded cheddar and grated Parmesan, whisking continuously until the cheese melts and the sauce becomes smooth and creamy.
9. Add the : Italian seasoning and let the sauce simmer for another 2 minutes.
10. **Bring It All Together:** Add the cooked pasta to the skillet and toss it in the cheesy sauce until fully coated.
11. Return the garlic butter beef to the pan and mix everything together, letting it cook for 1-2 minutes so the flavors can meld.

12. **Garnish & Serve:** Sprinkle fresh chopped parsley on top and extra cheese for the perfect finishing touch. Serve warm and enjoy every creamy, savory bite!
13. **My Best Tips for This Recipe:** Use freshly shredded cheese. Pre-packaged shredded cheese contains anti-caking agents that prevent smooth melting.
14. **Brown the beef properly.** Let it cook without stirring for the first few minutes to get a nice sear.
15. **Adjust the sauce consistency.** If the sauce is too thick, add a splash of reserved pasta water or beef broth. If it's too thin, let it simmer a little longer.
16. **Want a bolder flavor?** Add a splash of Worcestershire sauce to the beef while cooking.
17. **What to Serve with This Dish:** This dish is rich and satisfying on its own, but if you want to round out the meal, here are some great pairings:
18. **Garlic bread or breadsticks** - Because who doesn't love more butter and garlic?
19. **A crisp green salad** - A simple side salad with balsamic vinaigrette helps balance the richness.
20. **Roasted vegetables** - Try roasted asparagus, Brussels sprouts, or broccoli for a fresh contrast.
21. **A light red wine or sparkling water** - A drink that cuts through the creamy texture is always a great choice.
22. **Frequently Asked Questions:** Q: Can I make this ahead of time?A: Yes! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of cream or broth to bring back the sauce's creamy texture.
23. **Q: Can I use a different pasta shape?**A: Absolutely! Penne, rigatoni, or rotini work just as well.
24. **Q: Can I make this a little healthier?**A: You can swap half-and-half for heavy cream and use whole wheat pasta for a lighter version.
25. **Q: Can I use ground turkey or chicken instead of beef?**A: Yes! Ground turkey or chicken makes a great substitute if you prefer a leaner protein.

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