

Easy and Delicious Beef and Pasta in a Creamy Sauce

Some recipes are so rich and comforting that they feel like an occasion all on their own. This



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10 min

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INGREDIENTS

- 8 oz medium pasta shells
- 1 lb ground beef
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 cup heavy cream
- 1 cup beef broth
- 1 cup shredded cheddar cheese
- 1 tablespoon olive oil
- 1 teaspoon paprika
- Salt and black pepper to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Cook the : Pasta: Cook the pasta shells according to the package instructions until they are al dente. Drain the pasta and set it aside.
- 2.** Cook the : Beef: In a large skillet, heat the olive oil over medium-high heat. Add the finely chopped onion and minced garlic, sautéing until the onion becomes translucent and the garlic is fragrant.
- 3.** Brown the : Beef: Add the ground beef to the skillet, breaking it up with a spoon. Cook until the beef is browned and no longer pink. Drain any excess fat.
- 4.** Make the : Sauce: Stir in the paprika, a pinch of salt, and black pepper. Add the beef broth and heavy cream, bringing the mixture to a simmer. Reduce the heat and let it simmer for about 10 minutes, or until the sauce has thickened slightly.
- 5.** Combine the : Pasta: Add the cooked pasta shells to the skillet with the sauce and stir until they are well coated.
- 6.** Add the : Cheese: Remove the skillet from the heat and stir in the shredded cheddar cheese until it is completely melted and the sauce is smooth and creamy.
- 7.** Garnish and : Serve: Garnish with a sprinkle of fresh chopped parsley before serving. Enjoy this rich and creamy dish warm!

SWAPS & NOTES

Pasta: Medium pasta shells are great for this dish because they hold onto the sauce and ground beef so well.

You can use other pasta shapes like rotini, penne, or even

spaghetti.

Meat: Ground beef is classic here, but you could also use ground sausage for a spicier flavor, or ground turkey for a leaner option.

Cheese: While cheddar cheese gives you a great flavor, you could also use a different cheese like a Mexican blend or a Monterey Jack cheese.

TIPS FOR SUCCESS

Don't Overcook the Pasta: Cook the pasta to al dente, as it will continue to cook a little in the sauce.

Grate Your Own Cheese: For the creamiest sauce, use a block of cheese and shred it yourself.

Pre-shredded cheese can make the sauce grainy.

Drain the Beef: Draining the excess fat from the ground beef ensures the sauce isn't greasy.

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