

Cheesy Velveeta Bowtie Pasta with Italian Beef Marinara (Ultimate Comfort Dinner)

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4 min

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INGREDIENTS

For the Italian Beef Marinara:

1½ lbs ground beef

1 tablespoon olive oil

1 small onion, finely chopped

3 cloves garlic, minced

1 (24 oz) jar marinara sauce (or homemade)

1 teaspoon Italian seasoning

½ teaspoon crushed red pepper flakes (optional)

Salt & black pepper, to taste

For the Cheesy Bowtie Pasta:

12 oz bowtie (farfalle) pasta

6 oz Velveeta cheese, cubed

½ cup grated Parmesan

½ cup shredded mozzarella (optional, for extra gooeyness)

... cup reserved pasta water (if needed)

Optional Garnish:

Fresh basil or parsley

Extra Parmesan

DIRECTIONS

1. Step 1: Cook the Pasta: Bring a large pot of salted water to a boil. Cook the bowtie pasta until al dente according to package directions.
2. Reserve ... cup of pasta water, then drain and set aside.
3. Step 2: Make the Italian Beef Marinara: Heat olive oil in a large skillet over medium-high heat.
4. Add chopped onion and sauté for 3-4 minutes until soft. Add garlic and cook for 30 seconds until fragrant.
5. Add ground beef and cook until fully browned, breaking it up as it cooks. Season with salt, pepper, Italian seasoning, and crushed red pepper flakes.
6. Pour in marinara sauce and stir well. Reduce heat and let simmer for 10-12 minutes so the flavors meld beautifully.
7. Step 3: Make It Cheesy: Reduce heat to low.
8. Stir in the : Velveeta cubes and allow them to melt completely into the sauce. Add Parmesan and mozzarella, stirring until creamy and smooth.
9. If the sauce feels too thick, add a splash of reserved pasta water to loosen it to your desired consistency.
10. Step 4: Combine Pasta & Sauce: Add the cooked bowtie pasta directly into the skillet. Toss gently until every piece is coated in that rich, cheesy beef marinara.
11. Step 5: Serve & Garnish: Plate the pasta and garnish with fresh basil or parsley and extra Parmesan.
12. Serve hot and enjoy immediately.

SWAPS & NOTES

& Swaps Ground beef: Use 85/15 for the best balance of flavor and richness.

Marinara: A high-quality jarred sauce works great, but homemade adds depth.

Velveeta substitute: You can use cream cheese plus shredded cheddar, though the texture won't be quite as silky.

Spice level: Increase red pepper flakes for more heat.

TIPS FOR SUCCESS

Don't overcook the pasta - it will continue absorbing sauce.

Simmer the marinara long enough to deepen flavor.

Melt cheese on low heat to prevent separation.

For baked-style texture, transfer to a casserole dish, top with mozzarella, and broil for 2-3 minutes.

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

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