

## Garlic Parmesan Bowtie Pasta & Beef for an Easy Creamy Weeknight Dinner

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**TIME**  
**1 min**

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**ChefManiac**

### INGREDIENTS

- 12 ounces bowtie pasta
- 1 pound ground beef
- 4 cloves garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon black pepper
- 1 can (10 ounces) Rotel tomatoes with chilies, undrained
- 2 tablespoons butter
- 1 cup heavy cream
- 1 cup beef broth
- 1 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 1/2 teaspoon red pepper flakes
- Fresh parsley, for garnish

### DIRECTIONS

- 1.** Cook the pasta: Cook the bowtie pasta according to the package instructions until al dente. Drain and set aside.
- 2.** Brown the beef: In a large skillet over medium heat, cook the ground beef until browned. Drain any excess grease.
- 3.** Add the seasonings: Add the minced garlic, Italian seasoning, salt, and black pepper to the beef. Cook for about 1 minute, until fragrant.
- 4.** Add the Rotel: Stir in the Rotel tomatoes with their juices and let the mixture simmer for about 3 minutes so the flavors start to blend.
- 5.** Make the sauce: Add the butter, heavy cream, and beef broth. Stir well and bring the mixture to a gentle simmer.
- 6.** Melt in the cheese: Reduce the heat to low and stir in the Parmesan and mozzarella cheese. Keep stirring until the cheese is melted and the sauce is smooth and creamy.
- 7.** Combine with pasta: Add the cooked bowtie pasta to the skillet and toss until everything is well coated in the sauce.
- 8.** Let it cook for about 3 more minutes so the pasta can absorb some of the flavor.
- 9.** Finish and serve: Sprinkle with red pepper flakes and garnish with fresh parsley before serving.

### SWAPS & NOTES

The ground beef makes it filling, the garlic and Italian

seasoning build a savory base, and the Rotel adds just enough zing to keep the creamy sauce from feeling too heavy.

Then the Parmesan and mozzarella melt into everything and turn the whole skillet into a cozy, cheesy pasta dinner that is easy to come back to again and again.

If you love simple comfort food with a little extra flavor, this

recipe deserves a spot in your regular rotation.

Why I Love This Recipe What I love most about this pasta is how much flavor it delivers with very little fuss.

## TIPS FOR SUCCESS

Cook the pasta just until al dente so it stays tender but does not turn too soft once it goes back into the skillet.

Drain the beef well if it releases a lot of grease.

That keeps the sauce creamy instead of oily.

Add the cheese over low heat so it melts smoothly into the sauce without clumping.

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

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