

Creamy Velveeta Bowtie Pasta with Spicy Italian Sausage

Bowtie Pasta with Hot Italian Sausage or Beef



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INGREDIENTS

Pasta: 1 box bowtie pasta (farfalle).
The Protein: 2.25 pounds ground beef or hot Italian sausage.
The Liquid Gold: 1 large block Velveeta cheese, cut into cubes.
The Cream Factor: 1 (8 oz) block of cream cheese, softened.
The Secret Sauce: 1 can cream of chicken soup and 1 can Rotel diced tomatoes with chilies (undrained).
The Finisher: (Optional) 1 cup reserved pasta water to adjust thickness.

DIRECTIONS

- 1. Cook the Bowtie Pasta:** Bring a large pot of heavily salted water to a boil. Cook the bowtie pasta according to the package instructions until al dente. **Crucial Step:** Before you drain the pasta, dip a measuring cup into the pot and reserve 1 cup of the starchy pasta water. This "liquid gold" is the secret to a smooth sauce later. Drain the rest and set the pasta aside.
- 2. Brown the Meat:** In a large, deep skillet or Dutch oven over medium heat, brown your ground beef or Italian sausage. Use a wooden spoon to break the meat into small crumbles. Once fully cooked and no longer pink, drain the excess fat. This is important-since the sauce is already rich, you don't want extra grease sitting at the bottom.
- 3. Build the Creamy Sauce:** Keep the heat on medium. Add the cubed Velveeta, softened cream cheese, cream of chicken soup, and the entire can of Rotel (liquid and all). Stir continuously. As the cheeses melt and combine with the soup and tomatoes, you'll see a vibrant, orange, silky sauce begin to form.
- 4. Combine and Adjust:** Once the sauce is completely smooth, fold in your cooked bowtie pasta. Stir well to ensure every noodle is tucked into that cheesy blanket. If the sauce feels a bit too thick or "tight," gradually stir in your reserved pasta water a tablespoon at a time until it reaches your desired creaminess.
- 5. Serve it Up:** Serve immediately while the cheese is gooey and warm. I like to serve this in wide bowls so you can get plenty of sauce in every bite!

SWAPS & NOTES

Ingredients You'll Need This recipe relies on "powerhouse"

ingredients that pack a lot of flavor into a single pan:

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TIPS FOR SUCCESS

Soften Your Cream Cheese: Make sure the cream cheese is truly at room temperature before adding it to the skillet; otherwise, you might end up with small white flecks in your sauce that take forever to melt.

Cubes Matter: Cut the Velveeta into small, uniform cubes.

This helps it melt evenly and quickly without burning.

Salt Control: Between the Velveeta, the canned soup, and the sausage, there is a lot of sodium in this dish.

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Original recipe: <https://chefmaniac.com/creamy-velveeta-bowtie-pasta-with-spicy-italian-sausage/>