

## Creamy Parmesan Garlic Beef Bowtie Pasta: An Easy Family Dinner Favorite

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TIME

**2 to 3 min**

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SAVE

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SOURCE

**ChefManiac**

### INGREDIENTS

- 1 pound ground beef
- 3 teaspoons olive oil
- 5 to 6 cloves garlic, minced
- 1 small onion, finely chopped
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Italian seasoning
- 1/2 teaspoon smoked paprika
- 3 tablespoons butter
- 3 cups beef broth
- 8 ounces bowtie pasta
- 1 cup freshly grated Parmesan cheese
- 3/4 cup half and half, or whole milk
- 1/2 teaspoon salt, adjusted to taste
- 1/4 teaspoon black pepper
- 1/2 teaspoon red pepper flakes
- 1 to 2 tablespoons fresh parsley, finely chopped

### DIRECTIONS

1. Heat the olive oil in a large skillet over medium-high heat.
2. Add the ground beef and cook until browned, breaking it apart as it cooks. Drain any excess fat if needed.
3. Add the chopped onion and minced garlic to the skillet. Cook for 2 to 3 minutes, until softened and fragrant.
4. Stir in the : Worcestershire sauce, Italian seasoning, and smoked paprika. Cook for 1 more minute.
5. Add the butter and let it melt into the beef mixture.
6. Pour in the beef broth and bring everything to a gentle simmer. Cook for 3 to 4 minutes to reduce slightly.
7. Meanwhile, cook the bowtie pasta according to package directions. Drain and set aside.
8. Stir the half and half into the skillet, then add the Parmesan cheese. Mix until the sauce is smooth and creamy.
9. Season with salt, black pepper, and red pepper flakes. Let the sauce simmer for 2 to 3 minutes.
10. Add the cooked pasta to the skillet and toss until every piece is coated in the creamy garlic sauce.
11. Serve hot, finished with fresh parsley.

### SWAPS & NOTES

Freshly grated Parmesan works best here because it melts more smoothly into the sauce.

Pre-shredded cheese can work, but it may not give you quite

the same creamy finish.

Half and half gives the richest texture, but whole milk is a fine substitute if that is what you have.

The sauce may be slightly lighter, but still delicious.

## TIPS FOR SUCCESS

Do not rush the onion and garlic step.

A few extra minutes there helps create a much more flavorful base for the sauce.

Keep the heat moderate when adding the dairy and Parmesan.

If the sauce gets too hot too fast, the cheese may clump instead of melting smoothly.

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

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