

One-Pot Creamy Beef and Garlic Butter Pasta

This recipe stands out for several reasons:



TIME
30 min

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INGREDIENTS

- 1 pound ground beef
- 8 ounces pasta (your choice, such as penne or fusilli)
- 4 cloves garlic, minced
- 1 cup beef broth
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 2 tablespoons butter
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

DIRECTIONS

- 1.** Brown the : Beef: In a large pot over medium heat, add the ground beef. Cook until browned, breaking it apart with a spatula. This should take about 5-7 minutes. Make sure to drain any excess fat for a healthier dish.
- 2.** Add : Garlic: Once the beef is browned, add the minced garlic to the pot. SautØ for about 1-2 minutes until fragrant, being careful not to burn the garlic.
- 3.** Incorporate : Pasta and Broth: Add the pasta and beef broth to the pot. Stir well to combine, ensuring the pasta is submerged in the liquid. Bring to a boil, then reduce the heat to a simmer. Cover and cook for about 10-12 minutes, or until the pasta is al dente.
- 4.** Make it : Creamy: Once the pasta is cooked, stir in the heavy cream and butter. Mix until the butter is melted and the sauce is creamy. Add the grated Parmesan cheese and stir until well combined. Season with salt and pepper to taste.
- 5.** Serve: Garnish with fresh parsley if desired, and serve hot. Enjoy the creamy goodness!

TIPS FOR SUCCESS

Use Quality Ingredients: The flavor of this dish relies heavily on the quality of your beef and cheese.

Opt for grass-fed beef and freshly grated Parmesan for the best results.

Experiment with Add-Ins: Feel free to add vegetables like spinach, bell peppers, or mushrooms for added nutrition and flavor.

Just sautØ them with the garlic before adding the broth.

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Original recipe: <https://chefmaniac.com/one-pot-creamy-beef-and-garlic-butter-pasta/>