Creamy Ground Beef and Bowtie Pasta



Adapted • Shared by Steve Janowicz

Ingredients

- 1 lb lean ground beef
- ½ medium onion, diced
- 2 garlic cloves, minced
- Salt and pepper to taste
- 1 tsp paprika
- 2 cups beef broth
- 1 cup heavy cream
- 3 cups bowtie pasta, uncooked
- 1½ cups shredded cheddar cheese
- Optional: Chopped parsley for garnish

Instructions

1. In a large skillet, brown the ground beef with onion and garlic over medium heat until no longer pink. Drain grease if needed.
2. Add salt, pepper, and paprika. Stir to combine and cook 1 more minute.
3. Pour in beef broth and heavy cream. Add uncooked bowtie pasta and stir well.
4. Bring to a boil, then reduce heat to low. Cover and simmer 10-12 minutes, stirring occasionally.
5. Once pasta is tender and liquid mostly absorbed, stir in cheddar cheese until melted and creamy.
6. Garnish with parsley if desired and serve warm.

Notes

Source: Home Cook Meals Recipes
Author: CHAHD recipes

Source: Home Cook Meals Recipes
Author: Chef

Creamy Beef Pasta
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Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to

taste.