



Creamy Parmesan Garlic Beef Bowtie Pasta



Ingredients:

- 1 lb. ground beef
- 3 tsps olive oil
- 5-6 cloves garlic, minced
- 1 small onion, finely chopped
- 1 tsp Worcestershire sauce
- 1 tsp Italian seasoning
- ½ tsp smoked paprika
- 3 TBLs butter
- 1 ½ - 2 cups beef broth, as needed
- 8 oz Bowtie Pasta
- 1 cup freshly grated Parmesan cheese
- ¾ cup half and half
- ½ tsp salt (adjust to taste)
- ¼ tsp black pepper
- ½ tsp red pepper flakes
- 1-2 TBLs fresh parsley, finely chopped

Method:

1. Heat olive oil in a large skillet over medium-high heat. Add ground beef and cook until browned, breaking it apart as it cooks. Once browned, drain any excess fat if necessary.
2. Add the onion to the beef, cooking until soft and translucent, then the garlic for 1 minute.
3. Stir in Worcestershire sauce, Italian seasoning, and smoked paprika. Let the mixture cook for another minute to combine the flavors.
4. Add butter to the skillet and allow it to melt, then pour in the beef broth. Bring the mixture to a simmer and let it cook for 3-4 minutes to reduce slightly.
5. Meanwhile, cook the bowtie pasta according to the package instructions in a separate pot, draining once cooked and setting it aside.
6. Once the broth has reduced a bit, stir in the half and half, and add in the freshly grated Parmesan cheese. Stir until the sauce becomes creamy and the cheese has melted.
7. Season the sauce with salt, black pepper, and red pepper flakes. Stir everything together, allowing the flavors to meld together for another 2-3 minutes.
8. Add the cooked bowtie pasta to the skillet and toss to coat the pasta in the creamy sauce. Continue stirring until the pasta is evenly coated and everything is well mixed.
9. Garnished with fresh parsley for a pop of color and freshness.