



One-Pot Creamy Beef and Garlic Butter Pasta



Ingredients for the Sauce:

- 1 lb. Ground beef
- 2 TBLs Butter
- 4 Cloves garlic, minced
- 1 Medium onion, finely chopped
- 1 tsp Dried Italian seasoning
- 1/2 tsp Salt
- 1/4 tsp Black pepper
- 1/2 Cup beef broth
- 1 Cup heavy cream
- 1/2 Cup grated Parmesan cheese
- 8 oz. pasta (Linguini, Fettuccine)
- Fresh chopped parsley, for garnish

Method for the Sauce:

1. In a large pot, melt the butter over medium heat. Add the ground beef, breaking it up with a spatula. Cook until browned, about 5-7 minutes.
2. Add the garlic and onion, and cook for another 2 minutes, until fragrant and softened. Stir in the Italian seasoning, salt, and pepper.
3. Pour in the beef broth and bring it to a simmer. Let it cook for about 5 minutes to reduce slightly.
4. Add the heavy cream and Parmesan cheese. Stir to combine until the sauce thickens and becomes creamy, about 3-4 minutes.
5. Add the uncooked pasta to the pot, ensuring it's covered by the sauce. Add a little extra water or broth if needed. Cover the pot and cook the pasta according to the package instructions (usually about 8-10 minutes), stirring occasionally.
6. Once the pasta is tender and the sauce is creamy, remove the pot from the heat. Garnish with fresh chopped parsley and serve hot.