Treasure Barrel

Creamy Beef Pasta – Cozy Night Comfort

Velvety creamy beef pasta that feels like a warm hug on a cold night.

15 min	25 min	40 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (85% lean)
- [ ] 12 oz penne pasta
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp dried basil
- [ ] 1 tsp dried oregano
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] Extra grated Parmesan

Instructions

1. Heat olive oil in a large skillet over medium heat; add the diced onion and sauté until translucent, about 3 minutes.
2. Add minced garlic and cook for another minute until fragrant, then push the vegetables to the side.
3. Add the ground beef, breaking it up with a wooden spoon, and brown until fully cooked and slightly caramelized, about 6-8 minutes.
4. Stir in dried basil, oregano, salt, and pepper; let the spices toast briefly.
5. Pour in the heavy cream, reduce heat to low, and let it simmer gently for 3-4 minutes, allowing it to thicken.
6. Add the cooked pasta directly into the skillet, tossing to coat each piece with the creamy sauce.
7. Stir in grated Parmesan until melted and the sauce becomes glossy; adjust seasoning if needed.
8. Serve hot, garnished with fresh parsley and a sprinkle of extra Parmesan. Pair with a glass of white wine for a cozy finish.

Nutrition per serving

560 kcal	30 g	45 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, splash in a little pasta water to loosen it.
- For a heartier version, try adding mushrooms or bell peppers.
- You might also love the beef casserole for a bake-in twist.