

Creamy Garlic Butter Rigatoni with Ground Beef and Parmesan



Ingredients:

8 ounces rigatoni (or your preferred pasta)

For the Beef & Sauce:

1 lb ground beef

1 teaspoon dried Italian seasoning

1 ½ cups heavy cream (adjusted for creaminess)

½ cup grated Parmesan cheese

1 teaspoon salt (adjusted for flavor)

2 tablespoons butter

4 cloves garlic, minced

½ teaspoon black pepper

1 medium onion, finely chopped

2 ½ cups beef broth (adjusted for enough liquid)

For Garnish: Fresh chopped parsley

Instructions:

Melt butter in a large pot over medium heat. Add ground beef, breaking it up with a spoon as it cooks until browned and thoroughly cooked.

Stir in minced garlic and chopped onion, cooking for 2-3 minutes until fragrant and soft.

Sprinkle in dried Italian seasoning, salt, and black pepper. Adjust seasoning as needed.

Pour in beef broth and heavy cream, stirring everything together. Let it simmer to combine.

Add rigatoni, making sure it's well submerged in the liquid. Simmer, stirring occasionally, for about 15-20 minutes, until pasta is tender and the sauce thickens. Add more broth if necessary.

Once the pasta is cooked, stir in grated Parmesan cheese and let it cook for another 1-2 minutes until the sauce becomes creamy.

Garnish with fresh parsley and enjoy the deliciousness!