

Garlic Butter Linguine with Cheesy Beef and Italian Sausage



Ingredients:

1 pound Linguine pasta
1 pound ground beef
1 pound Italian sausage (casings removed)
1 large onion, chopped
4 cloves garlic, minced
10 ounces frozen spinach, thawed and squeezed dry
2 tablespoons olive oil
4 tablespoons unsalted butter
¼ cup all-purpose flour
3 cups whole milk
1 cup chicken broth
1 cup heavy cream
1 cup grated Parmesan cheese
1 cup shredded mozzarella cheese
2 tablespoons Cajun seasoning
1 tablespoon Italian seasoning
1 teaspoon smoked paprika
Salt and black pepper, to taste

Cooking Time: 30 minutes / Servings: 6

Instructions:

1. Bring a large pot of salted water to a boil. Cook the linguine until just al dente, then drain and set aside. Save about ½ cup of the pasta water just in case you need to loosen the sauce later.
2. In a big skillet, heat the olive oil over medium-high. Add the ground beef and sausage, breaking it apart as it cooks. Cook until browned and no longer pink. Drain off any grease.
3. Stir in the chopped onion and cook until soft and golden, about 5 minutes. Add the garlic and cook for another minute. Toss in the spinach and stir until heated through.
4. In a separate saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1 minute. Slowly pour in the milk and chicken broth, whisking constantly until smooth. Let it simmer for 5–7 minutes until it thickens.
5. Reduce heat to low. Stir in the heavy cream, Parmesan, mozzarella, Cajun seasoning, Italian seasoning, and paprika. Add salt and pepper to taste. Keep stirring until everything melts into a smooth, cheesy sauce.
6. Add the cooked linguine and the meat mixture to the sauce. Toss gently to coat. If the sauce is too thick, stir in a bit of that reserved pasta water until it's just right.
7. Serve hot with extra Parmesan or a sprinkle of parsley if you'd like. It's cozy, creamy, and packed with flavor!