

Choco Fever Dream

Creamy Beef Pasta – Cozy Night Recipe

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

Ingredients

Main Ingredients

- [ ] 1 lb beef chuck, cubed
- [ ] 12 oz dry penne pasta
- [ ] 2 tbsp olive oil
- [ ] 1 medium onion, finely diced
- [ ] 3 cloves garlic, minced
- [ ] 1 cup low-sodium beef broth
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp fresh parsley, chopped
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Heat olive oil in a large heavy-bottomed skillet over medium-high heat. Add the beef cubes, seasoning with salt and pepper, and sear until deeply brown on all sides. Work in batches if needed; this ensures a caramelized crust.
2. Remove the beef and set aside. In the same pan, add onion and garlic; sauté until soft and fragrant, about 2 minutes. Stir to lift any browned bits.
3. Pour in the beef broth, scraping the bottom of the pan to deglaze. Return the beef to the skillet, bring to a gentle simmer, and let it cook for 10 minutes, allowing the flavors to meld.
4. Meanwhile, cook the penne in salted boiling water until al dente, then drain, reserving 1/2 cup of pasta water.
5. Stir the heavy cream into the simmering sauce, then add the cooked pasta. Toss gently, adding reserved pasta water a little at a time until the sauce coats each noodle in a silky veil.
6. Fold in Parmesan cheese and fresh parsley. Taste and adjust seasoning with more salt or pepper if needed. Serve immediately, letting the steam rise as a gentle reminder of cozy evenings.

Nutrition per serving

620 kcal	35 g	45 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, you can add a splash of dry white wine when deglazing.
- If the sauce feels too thick, thin it with a bit more broth or pasta water.
- Leftovers reheat best on the stovetop over low heat, stirring gently.