



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Creamy Slow Cooker Beef Pasta

## Introduction

If you're in search of a comforting yet easy-to-make dish that warms the soul, the creamy slow cooker beef pasta is just the recipe you need. This meal combines tender beef with rich, creamy sauce and pasta, creating a delightful dish that is both filling and satisfying. Perfect for busy weeknights or cozy weekends, this recipe will become a favorite in your household.

## Detailed Ingredients with measures

Ground beef: 1 pound  
Onion: 1 medium, chopped  
Garlic: 2 cloves, minced  
Cream of mushroom soup: 1 can (10.5 ounces)  
Crushed tomatoes: 1 can (14.5 ounces)  
Beef broth: 1 cup  
Italian seasoning: 1 teaspoon  
Salt: 1/2 teaspoon  
Black pepper: 1/4 teaspoon  
Pasta (penne or rotini): 2 cups  
Cream cheese: 8 ounces  
Parmesan cheese: 1/2 cup, grated  
Fresh parsley: for garnish (optional)

## Prep Time

The prep time for this creamy slow cooker beef pasta is approximately 15 minutes. This quick preparation allows you to spend less time in the kitchen and more time enjoying your meal and company.

## **Cook Time, Total Time, Yield**

Cook time is about 6-8 hours on low or 3-4 hours on high in the slow cooker. The total time, including prep and cooking, is around 7-9 hours. This recipe yields about 6 servings, making it perfect for family dinners or meal prep for the week. Enjoy this hearty dish alongside a fresh salad or some crusty bread for a complete meal.





[www.savorydiscovery.com](http://www.savorydiscovery.com)

Creamy Slow Cooker Beef Pasta

## Detailed Directions and Instructions

### **Step 1: Prepare the Ingredients**

Gather all the necessary ingredients for the creamy slow cooker beef pasta, ensuring everything is ready for use.

### **Step 2: Brown the Beef**

In a skillet, brown the ground beef over medium heat until fully cooked. Drain excess fat.

### **Step 3: Combine Ingredients in the Slow Cooker**

Transfer the cooked beef into the slow cooker. Add in the pasta sauce, beef broth, diced tomatoes, and Italian seasoning. Stir well to combine.

### **Step 4: Add the Pasta**

Add the uncooked pasta to the slow cooker mixture. Gently stir to ensure the pasta is submerged in the sauce.

### **Step 5: Cook**

Cover the slow cooker and set it on low heat. Let it cook for about 3 to 4 hours, or until the pasta is tender.

### **Step 6: Add Cream and Cheese**

About 30 minutes before serving, stir in the cream cheese and shredded cheese. Mix until creamy and well combined.

**Step 7: Final Touches**

Taste and adjust seasoning if necessary. Serve hot, garnished with fresh parsley if desired.

**Notes****Note 1: Beef Alternatives**

Ground turkey or chicken can be used as a lighter alternative to ground beef.

**Note 2: Pasta Type**

Any type of pasta can be used; however, cooking times may vary based on the shape and size.

**Note 3: Storage**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

**Note 4: Freezing**

This dish can be frozen, but the texture of the pasta may change upon reheating. Add a little extra liquid when reheating if necessary.





[www.savorydiscovery.com](http://www.savorydiscovery.com)

Creamy Slow Cooker Beef Pasta

**Cook techniques**

**Click next page below**