



# **Cheesy Beef and Bowtie Pasta**



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## Introduction

If you're searching for an easy and delicious dinner option that the whole family will love, look no further than this easy crockpot dinner recipe. With creamy cheese, zesty tomatoes, and hearty ground beef all coming together in a slow cooker, this dish is perfect for busy weeknights. Simply prep your ingredients, set the crockpot, and let it do the work while you focus on your day!

## Detailed Ingredients with Measures

- 1 big block of Velveeta
- 1 8 oz block of cream cheese
- 1 can cream of chicken
- 1 can Rotel Tomatoes with chilies
- 2.25 pounds ground beef
- 1 box of bowtie noodles

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cooking Time: 1.5 hours  
Total Time: 1 hour 40 minutes  
Servings: 6 servings  
Calories: 500 kcal per serving



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## Detailed Directions and Instructions

### Step 1: Prepare the Cheese

Cut the Velveeta and cream cheese into cubes and place them in the crockpot.

### Step 2: Add Soups

Add the cream of chicken and Rotel Tomatoes with chilies to the crockpot.

### Step 3: Set the Crockpot

Set the crockpot to high.

### Step 4: Brown the Ground Beef

In a skillet over medium heat, brown the ground beef. Drain excess fat, then add the cooked beef to the crockpot.

### Step 5: Cook the Mixture

Let the mixture cook on high for about 1.5 hours, stirring occasionally.

### Step 6: Prepare the Noodles

While the mixture is cooking, boil the bowtie noodles according to package instructions. Drain and set aside.

### Step 7: Combine Noodles and Sauce

Before serving, add the cooked noodles to the crockpot. Mix well. If the sauce is too thick, add about a cup of pasta water to achieve the

desired consistency.

See also [Delicious Sorullos Recipe for Any Occasion](#)

## Notes

### **Prep Time**

Total prep time is approximately 10 minutes.

### **Cooking Time**

Cooking time in the crockpot is about 1.5 hours.

### **Total Time**

The total time for the recipe is approximately 1 hour and 40 minutes.

### **Servings**

This recipe yields 6 servings.

### **Calories**

Each serving contains approximately 500 kcal.



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## Cook techniques

### 1. Cutting Ingredients

For the best melting consistency, cut the Velveeta and cream cheese into small cubes. This allows them to melt evenly and incorporate into the sauce.

### 2. Browning Ground Beef

Always brown your ground beef in a skillet over medium heat before adding it to the crockpot. This enhances the flavor and allows you to drain excess fat.

### 3. Layering Flavors

Combine the cream of chicken and Rotel tomatoes with chilies in the crockpot first. This helps create a rich base for the dish as the ingredients meld together during cooking.

### 4. Adjusting Sauce Consistency

If the sauce becomes too thick after cooking, you can add a cup of reserved pasta water. This will help you achieve your desired sauce consistency before serving.

### 5. Mixing Ingredients

After cooking, ensure that you mix the cooked bowtie noodles thoroughly with the sauce in the crockpot. This ensures every noodle is coated evenly.

## FAQ

### **Can I use a different type of cheese instead of Velveeta?**

Yes, you can substitute Velveeta with another creamy cheese, but the texture and flavor may vary.

### **Can I use a different type of pasta?**

Absolutely! Feel free to use any pasta shape you prefer, but cooking times may vary.

### **Can I add vegetables to this recipe?**

Yes, you can add chopped vegetables such as bell peppers or onions for extra flavor and nutrition.

See also Walnut Maple Roasted Sweet Potatoes

### **How long can I store leftovers?**

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

### **Can I make this dish ahead of time?**

Yes, you can prepare the ingredients and store them in the refrigerator. Simply assemble them in the crockpot and cook when ready.



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## Conclusion

Savor the creamy, cheesy goodness of this easy crockpot dinner, perfect for busy weeknights. With minimal prep and a delicious blend of flavors, this meal is sure to be a hit with the whole family. Enjoy the comfort of Velveeta, cream cheese, and hearty ground beef, all harmoniously combined with pasta for a satisfying dish.

### **Cheesy Chicken Pasta**

Substitute the ground beef with diced chicken breasts and use a can of cream of mushroom soup instead. Add broccoli florets for a pop of color and nutrition.

### **Loaded Chili Mac**

Enhance the original recipe by adding black beans and corn. Season with chili powder and cumin for a bold, southwestern twist.

### **Vegetarian Bowtie Delight**

For a meatless option, use a combination of sautéed bell peppers, zucchini, and spinach along with beans for protein. Substitute cream cheese with a dairy-free alternative if desired.

### **Southwestern Beef and Mac**

Incorporate taco seasoning into the ground beef before adding it to the crockpot. Serve with avocado slices and crushed tortilla chips on top for extra flavor and crunch.

### **Italian Sausage and Peppers**

Replace the ground beef with Italian sausage and add sliced bell

peppers and onions. This variation brings a robust, flavorful profile to the meal, perfect for a cozy dinner.



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