



Creamy Ground Beef Spaghetti in Garlic Sauce



Ingredients:

- 12 oz spaghetti
- 1 lb. ground beef
- 2 TBLs butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 cup milk
- 1 cup shredded mozzarella
- ½ cup grated Parmesan
- ½ tsp paprika
- ½ tsp Italian seasoning
- ½ tsp salt
- ½ tsp black pepper
- 2 TBLs parsley, chopped

Method:

1. Cook spaghetti in salted boiling water until al dente. Drain and set aside.
In a large skillet, cook ground beef over medium-high heat until browned. Drain excess grease.
2. Add butter and garlic to the beef. Stir until fragrant. (1 minute)
3. Pour in heavy cream and milk. Stir in paprika, Italian seasoning, salt, and pepper. Simmer gently. (3–4 minutes)
4. Add mozzarella and Parmesan, stirring until melted and creamy. (2–3 minutes)
5. Add spaghetti and toss until fully coated in the garlic cream sauce. (2 minutes)
Garnish with parsley and serve warm.