



## Creamy Beef Pasta

### INGREDIENTS

8 oz Pasta Shells  
1 Tbl Olive Oil  
1 lb Ground Beef  
1/2 White Onion, chopped  
2 Cloves Garlic  
1-1/2 tsp Italian Seasoning  
2 Tbl Flour  
2 Cups Beef Stock  
15 oz Can Tomato Sauce  
3/4 Cup Heavy Cream  
1-1/2 Cup Cheddar Cheese

### INSTRUCTIONS

1. Cook pasta according to package instructions; drain well.
2. Heat olive oil in a large skillet over medium heat. Add ground beef and cook until browned; crumble beef as it cooks. Set aside.
3. To the same skillet, add chopped onion. Cook onion until translucent; add garlic and Italian seasoning. Whisk in flour until lightly browned, about 1 minute.
4. Gradually whisk in beef stock and tomato sauce. Bring to a boil; reduce heat and let simmer until sauce thickens; about 5-6 minutes.
5. Stir in heavy cream, beef and pasta. Add cheese until melted. Serve immediately. Enjoy!