Slow Cooker Creamy Italian Beef Pasta

Ingredients

- 2 pounds ground beef, browned and drained
- 1 cup beef broth
- 1 cup heavy whipping cream
- 1 (10.5-ounce) can cream of mushroom soup*
- 1 tablespoon minced garlic
- 1 small onion, diced
- 1 teaspoon onion powder
- 2 teaspoons Italian seasoning
- 1 teaspoon black pepper
- 1 (16-ounce) box rotini pasta
- 1 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese

*You can substitute the cream of mushroom soup with cream of chicken soup, 4 ounces of cream cheese, or ½ cup sour cream. You can even leave it out if you prefer.

Directions

1. Brown the ground beef in a skillet. Drain the grease and transfer the beef to your slow cooker.
2. Add the beef broth, heavy whipping cream, cream of mushroom soup, minced garlic, diced onion, onion powder, Italian seasoning, and black pepper. Stir until combined.
3. Cover and cook on **High for 1–2 hours** or **Low for 3–4 hours**.
4. About 30 minutes before serving, cook the rotini according to the package directions until al dente. Drain well.
5. Stir the cooked pasta into the crockpot.
6. Add the Parmesan and mozzarella cheeses. Stir until melted and creamy.
7. Serve hot and enjoy!

A Few Easy Variations

- Swap the cream of mushroom soup for cream of chicken if that’s what you have in the pantry.
- Stir in fresh spinach during the last few minutes for a little extra color and nutrition.
- Add sliced mushrooms or diced bell peppers if your family likes extra veggies.
- Sprinkle with fresh parsley or extra Parmesan before serving.
- Like a little heat? Add a pinch of crushed red pepper flakes.