

Creamy Beef and Pepper Pasta

Indulge in a delightful creamy pasta dish featuring tender beef, sautéed onions, and vibrant peppers. This quick meal is perfect for a satisfying dinner with a rich flavor profile.



Main Dish

25 min

Total time

easy

Difficulty

650

kcal / serving

Ingredients

- 100g beef (sliced thinly)
- 1 tbsp butter
- 1 small onion (sliced)
- 1 small bell pepper (sliced)
- 100g pasta (your choice)
- Salt and pepper to taste
- Parmesan cheese (optional, for garnish)

Steps

- 1 Cook the pasta according to the package instructions until al dente.
- 2 In a skillet, melt the butter over medium heat.
- 3 Add the sliced onions and sauté until translucent, about 3-4 minutes.
- 4 Add the sliced beef to the skillet and cook until browned, about 5-6 minutes.
- 5 Stir in the sliced bell pepper and cook for an additional 3-4 minutes until tender.
- 6 Drain the cooked pasta and add it to the skillet, mixing well.
- 7 Season with salt and pepper to taste. Serve hot, garnished with Parmesan cheese if desired.