

# Creamy Beef & Noodles

## Ingredients

- 1 lb Ground Beef
- ½ tsp Salt
- ½ tsp Pepper
- 1 tsp Garlic Powder
- 1 C Onion, chopped
- 1 C Bell Pepper, chopped
- 8oz Noodles
- 3-4 C Broth
- ¼ C Butter
- ½ C Flour
- 2 C Milk
- 1 C Parmesan Cheese



## Directions

- Add the ground beef (broken apart), salt, pepper, garlic powder, onion, and bell pepper to a skillet and brown over medium-high heat.
- When meat is browned through, add the noodles and broth. Bring to a simmer and cook the noodles to al dente.
- While the noodles are cooking, add the butter to a small sauce pan and melt completely before adding the flour, whisking continuously. When all the butter has been absorbed add in the milk continuing to stir.
- Stir the gravy over medium to medium-high heat until desired consistency is reached. Add the gravy and parmesan cheese to the noodles and beef before mixing well.
- Serve hot. Can garnish with fresh parsley or more cheese if desired.
- Store leftovers in airtight containers in the fridge for up to 5 days or freezer up to 3 months.
- Reheat leftovers on the stovetop with a little extra liquid (broth, milk, or water).