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Turkish Pasta

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 mins	20 mins	35 mins	4 servings

Ingredients

- 1 cup plain whole-milk Greek yogurt
- 2 to 3 cloves garlic, finely grated
- 2 teaspoons kosher salt, divided
- 4 tablespoons unsalted butter
- 1 tablespoon tomato paste
- 1 teaspoon red pepper flakes
- 1 pound 80% lean ground beef
- 1/2 cup finely chopped white or yellow onion
- 1 teaspoon freshly ground black pepper
- 1 pound dried pasta, preferably conchiglie, mezze rigatoni, or cavatappi
- 1/2 cup roughly chopped fresh parsley

Method

1. Make the garlic-yogurt sauce:

In a small bowl, stir together the yogurt, grated garlic, and 1/2 teaspoon salt until well combined. Set aside.

2. Make the tomato butter:

Melt the butter in a large frying pan over medium heat. Once melted, add the tomato paste and red pepper flakes and stir well. Cook, stirring often, until the tomato paste starts to stick to the bottom of the pan and the butter has taken on a red color, about 2 minutes.

Transfer the tomato butter to a small bowl. Carefully wipe out the pan with a paper towel to remove the residual butter and tomato paste; there's no need for it to be perfectly clean.

3. Brown the beef:

Set the wiped out frying pan over medium-high heat and add the ground beef and onions. Season with 1 1/2 teaspoons salt and the pepper and cook, breaking up the meat with a spatula and stirring it often, until the beef is no longer pink and becoming crispy, about 10 minutes.

4. Meanwhile, cook the pasta:

While the beef is cooking, bring a large, covered pot of water to a boil over high heat. Once the water is boiling, season with plenty of salt and cook the pasta to al dente according to the package instructions. Drain well in a colander or sieve.

5. Assemble and serve:

Portion the pasta onto serving plates. Top each portion equally with the yogurt sauce, beef, and a generous drizzle of the tomato butter. Sprinkle with plenty of the chopped parsley and serve immediately.

If you have leftovers of the beef, tomato butter, or yogurt, store them individually in airtight containers in the refrigerator for up to 4 days. Warm the beef and tomato butter before serving over freshly cooked pasta.

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Nutrition Facts (per serving)

594	31g	43g	36g
CALORIES	FAT	CARBS	PROTEIN