



Creamy Parmesan Pasta with Steak



Introduction

Creamy Parmesan Pasta with Garlic Steak is a delightful dish that combines rich flavors and comforting textures. The succulent garlic steak pairs beautifully with creamy Parmesan sauce and tender pasta, making it an ideal meal for family gatherings or a cozy date night. This recipe is not only easy to prepare, but it also delivers vibrant taste and satisfaction in every bite.

Detailed Ingredients with measures

Pasta: 8 oz of any pasta (fettuccine or penne recommended)

Steak: 1 lb sirloin steak, sliced thin

Garlic: 4 cloves, minced

Parmesan Cheese: 1 cup grated

Heavy Cream: 1 cup

Olive Oil: 2 tablespoons

Butter: 2 tablespoons

Salt: to taste

Black Pepper: to taste

Fresh Parsley: for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: Serves 4

This dish is sure to impress everyone around the table with its rich flavors and simplicity, perfect for any occasion. Enjoy the explosion of flavors that this creamy Parmesan pasta with garlic steak has to offer!



Detailed Directions and Instructions

Step 1: Cook the Pasta

Bring a large pot of salted water to a rolling boil. Add the pasta and cook according to the package instructions until al dente. Reserve 1 cup of pasta water, then drain the pasta and set aside.

Step 2: Prepare the Garlic Butter

In a large skillet over medium heat, melt 2 tablespoons of butter. Add minced garlic and sauté until fragrant, about 1 minute. Be careful not to burn the garlic.

Step 3: Cook the Steak

Increase the heat to medium-high and add the steak strips to the skillet. Season with salt and pepper. Cook for about 3-4 minutes, until browned and cooked to your desired doneness. Remove the steak from the skillet and set aside.

See also [Monkey Bread](#)

Step 4: Make the Creamy Sauce

In the same skillet, lower the heat to medium. Add the remaining 2 tablespoons of butter and stir in heavy cream. Bring to a simmer, then stir in the Parmesan cheese until melted and smooth.

Step 5: Combine Pasta, Sauce, and Steak

Add the drained pasta to the skillet along with cooked steak. Toss everything together, adding reserved pasta water as necessary to reach desired consistency.

Step 6: Serve

Taste and adjust seasoning with more salt and pepper if needed. Serve immediately, garnished with additional Parmesan cheese and fresh parsley if desired.

Notes

Note 1: Steak Choice

Use tender cuts of steak for the best results, such as sirloin or ribeye.

Note 2: Pasta Alternatives

Any type of pasta can be used in this recipe; just adjust the cooking time accordingly.

Note 3: Leftovers

Store leftovers in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of cream or water to loosen the sauce.

Note 4: Extra Flavor

For added flavor, consider marinating the steak in your favorite spices or sauces before cooking.



Cook techniques

Searing Steak

Searing steak involves cooking it at a high temperature to create a caramelized crust. This technique enhances the flavor and texture of the meat.

Making Creamy Sauce

To create a creamy sauce, combine dairy ingredients such as heavy cream and Parmesan cheese over low heat, allowing them to meld together while stirring continuously.

Cooking Pasta Al Dente

Cooking pasta al dente means boiling it until just firm to the bite. This technique ensures the pasta holds its shape and provides a better texture when mixed with the sauce.

See also [Lemon Cream Swiss Roll](#)

Stirring and Incorporating Ingredients

Stirring the ingredients together helps to evenly distribute the flavors and achieve a cohesive dish. This is particularly important when combining pasta with the sauce.

FAQ

What type of steak is best for this recipe?

Any tender cut of steak, such as ribeye or sirloin, works well for this dish as they sear nicely and complement the creamy sauce.

Can I use a different type of cheese?

Yes, while Parmesan is traditional, you can substitute it with other cheeses like Pecorino Romano or even a blend of Italian cheeses for a different flavor profile.

How can I make the sauce richer?

You can make the sauce richer by adding more heavy cream or incorporating additional cheese. A splash of white wine can also enhance the depth of flavor.

What can I serve with creamy Parmesan pasta?

This dish pairs well with a side of garlic bread, a fresh salad, or steamed vegetables for a complete meal.

Is it possible to make this dish vegetarian?

Yes, you can make a vegetarian version by omitting the steak and adding vegetables like mushrooms or spinach, while still enjoying the creamy Parmesan pasta.



Conclusion

This creamy parmesan pasta with garlic steak is a delicious and satisfying dish that beautifully balances rich flavors and textures. Ideal for a weeknight dinner or special occasion, it brings a touch of restaurant-quality cuisine to your table with ease. The combination of tender steak and savory parmesan sauce ensures a delightful meal that will please everyone.

More recipes suggestions and combination

Garlic Butter Shrimp Pasta

A light and flavorful alternative, this dish replaces steak with succulent shrimp, sautéed in garlic butter and tossed with al dente pasta.

See also Iced coffee

Spinach and Ricotta Stuffed Shells

A vegetarian option that features cheesy stuffed pasta shells, baked in a creamy marinara sauce and topped with fresh spinach.

Lemon Chicken Pasta

A refreshing pasta dish where grilled chicken and zesty lemon sauce come together for a bright and vibrant meal.

Broccoli and Cheddar Pasta Bake

Combine creamy cheddar cheese sauce with cooked pasta and steamed broccoli, then bake for a comforting casserole.

Pesto Pasta with Grilled Vegetables

An excellent way to incorporate seasonal vegetables, this dish uses vibrant pesto to coat pasta, complementing the smoky flavor of grilled vegetables.

