



Steak Bites with Garlic Parmesan Sauce



Introduction

Steak Bites with Rotini in a Garlic Parmesan Sauce is a delightful and hearty dish that perfectly blends flavors and textures. This recipe showcases tender steak bites paired with al dente pasta, all coated in a creamy, garlicky sauce that is sure to satisfy any craving. Ideal for a weeknight dinner or a special occasion, this dish will impress your family and friends alike.

Detailed Ingredients with measures

Steak: 1 pound of sirloin steak, cut into bite-sized pieces

Rotini Pasta: 8 ounces

Garlic: 4 cloves, minced

Parmesan Cheese: 1 cup, grated

Olive Oil: 2 tablespoons

Butter: 2 tablespoons

Chicken Broth: 1 cup

Salt: to taste

Pepper: to taste

Fresh Parsley: for garnish

Prep Time

The prep time for this dish is approximately 10 minutes, during which you can chop the garlic, cut the steak, and measure out your ingredients.

Cook Time, Total Time, Yield

Cook time for the dish is around 20 minutes, making the total time from start to finish about 30 minutes. This recipe yields 4 servings, perfect for sharing with loved ones or enjoying leftovers the next day.



Detailed Directions and Instructions

Step 1: Prepare Ingredients

Gather all necessary ingredients, including steak, rotini pasta, garlic, parmesan cheese, and seasonings.

Step 2: Cook Pasta

Begin by boiling water in a large pot. Once boiling, add the rotini pasta and cook according to package instructions until al dente. After cooking, drain the pasta and set it aside.

Step 3: Sear the Steak

While the pasta is cooking, heat a skillet over medium-high heat. Season the steak bites with salt and pepper. Add steak bites to the skillet and sear until browned on all sides, usually around 3-4 minutes. Remove from the skillet and set aside.

See also Paella

Step 4: Prepare Garlic Parmesan Sauce

In the same skillet, reduce the heat to medium. Add minced garlic and sauté until fragrant, about 1 minute. Then, add heavy cream to the skillet, stirring well to combine.

Step 5: Add Cheese and Combine

Gradually add grated parmesan cheese to the garlic cream mixture, stirring continuously until the cheese is melted and the sauce is creamy. Season with additional salt and pepper to taste.

Step 6: Combine Components

Return the seared steak bites to the skillet with the sauce. Add the cooked rotini and toss everything together until well coated in the garlic parmesan sauce.

Step 7: Serve

Remove the skillet from heat and serve the steak bites and rotini immediately. Optionally, garnish with extra parmesan cheese and parsley, if desired.

Notes

Note 1: Steak Selection

Use tender cuts of steak such as sirloin or ribeye for the best flavor and texture.

Note 2: Pasta Alternatives

Feel free to substitute rotini with other pasta shapes like penne or fusilli.

Note 3: Garlic Intensity

Adjust the amount of garlic in the sauce based on personal preference for garlic flavor.

Note 4: Leftovers Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave.



Cook techniques

Searing

Searing is a technique used to develop a rich, caramelized crust on the surface of the steak bites. This is accomplished by cooking the meat at a high temperature, allowing the Maillard reaction to take place, which enhances the flavor and texture.

See also [Delicious Whipped Feta Recipe for Your Table](#)

Deglazing

Deglazing involves adding a liquid, such as broth or wine, to the pan

after searing the steak bites. This helps to lift the browned bits from the bottom of the pan, creating a flavorful base for sauces.

Reducing

Reducing is the process of simmering a liquid to concentrate its flavors and thicken the consistency. This technique is used in the garlic Parmesan sauce to enhance its richness and depth.

Emulsifying

Emulsifying is a technique used to combine two ingredients that typically don't mix well, such as oil and water. In the garlic Parmesan sauce, emulsifying helps to create a cohesive and smooth texture.

FAQ

Can I use different types of pasta other than rotini?

Yes, you can substitute rotini with other types of pasta such as penne, farfalle, or even spaghetti, depending on your preference.

What can I substitute for Parmesan cheese?

You can substitute Parmesan cheese with other hard cheeses like Pecorino Romano or Grana Padano. Nutritional yeast can also be used for a dairy-free alternative.

How do I know when the steak bites are cooked to my liking?

Use a meat thermometer to check the internal temperature: 130°F for medium-rare, 140°F for medium, and 160°F for well done. Alternatively, cut into one to inspect the doneness.

Can I make the sauce ahead of time?

Yes, you can prepare the garlic Parmesan sauce ahead of time. Store it in the refrigerator and reheat gently before serving.

What can I serve with steak bites and rotini?

Steak bites and rotini pair well with a green salad, garlic bread, or steamed vegetables for a complete meal.

See also [Blueberry Oatmeal Crumble Bars Recipe](#)



Conclusion

The Steak Bites with Rotini in Garlic Parmesan Sauce offer a delightful combination of tender meat and rich flavors, making it a satisfying dish for any occasion. The balance of garlic and parmesan elevates the dish, while the rotini pasta provides a perfect base that holds the sauce beautifully. This recipe is sure to become a favorite in your culinary repertoire.

More recipes suggestions and combination

Chicken Alfredo Pasta

A creamy and cheesy dish that pairs fettuccine with tender chicken, garlic, and Parmesan for a comforting meal.

Spicy Shrimp Tacos

These tacos are filled with flavorful seasoned shrimp, topped with a zesty slaw and creamy sauce, perfect for a quick dinner.

Beef Stroganoff

A classic dish featuring tender strips of beef in a rich mushroom sauce served over egg noodles, perfect for a cozy night in.

Vegetable Stir-Fry

A colorful mix of seasonal vegetables stir-fried in a savory sauce served over rice or noodles for a healthy option.

BBQ Pulled Pork Sliders

Succulent pulled pork slathered in barbecue sauce, served on mini buns with coleslaw for a fun and delicious meal.

Caprese Pasta Salad

A refreshing salad with pasta, fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze for a tasty side dish.

