



## **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.

