

Steak with Mushroom Cream Sauce on Pasta - A One-Pan Weeknight Luxury

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5 min

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INGREDIENTS

For the Pasta:

200g spaghetti

Salt, for boiling water

For the Steak:

2 ribeye or filet mignon steaks

1 tbsp olive oil

2 tbsp butter

2 cloves garlic, smashed

Fresh thyme sprigs

Salt and freshly ground black pepper, to taste

For the Mushroom Sauce:

1 cup sliced mushrooms

... cup beef broth

$\frac{1}{2}$ cup heavy cream

$\frac{1}{2}$ tsp garlic powder

Salt and pepper, to taste

1 tbsp butter (for sautéing)

... cup fresh parsley, chopped

DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil.
2. Add spaghetti and cook according to package instructions until al dente.
3. Drain and keep warm, tossing with a little olive oil if needed to prevent sticking.
4. Sear the Steak: Pat steaks dry and season generously with salt and pepper.
5. In a large skillet, heat 1 tbsp olive oil over medium-high heat.
6. Sear steaks for 4-5 minutes per side (adjust for doneness).
7. In the last minute, add butter, smashed garlic, and thyme.
8. Baste the steaks with the infused butter.
9. Remove from heat and let rest 5 minutes before slicing.
10. Make the Mushroom Sauce: In the same skillet, melt 1 tbsp butter.
11. Add sliced mushrooms and sauté for 3-4 minutes until golden.
12. Season with garlic powder, salt, and pepper.
13. Deglaze with beef broth, scraping up any browned bits.
14. Stir in heavy cream and simmer for 5-7 minutes, until the sauce thickens slightly.
15. Finish with chopped parsley.
16. Assemble the Dish: Divide spaghetti between two plates.
17. Top with sliced steak.

18. Spoon mushroom sauce generously over the top.
19. Garnish with extra parsley, cracked pepper, or Parmesan if desired.

SWAPS & NOTES

Pasta : Use linguine, fettuccine, or even tagliatelle for a fancier feel.

Steak : Strip steak or sirloin work beautifully if ribeye or filet aren't available.

Mushrooms : Try cremini, baby bella, or a wild mushroom mix for added depth.

Cream-free option : Use more broth and finish with a pat of butter for a lighter sauce.

TIPS FOR SUCCESS

Rest your steak : Always give it a few minutes to rest before slicing-it keeps the juices locked in.

Use high heat for searing : This ensures that beautiful crust.

Deglaze the pan : The fond (browned bits) from the steak builds massive flavor in your sauce.

Reserve pasta water : A tablespoon or two can help loosen the sauce if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/steak-with-mushroom-cream-sauce-on-pasta-a-one-pan-weeknight-luxury/>