

Easy Honey Garlic Steak Pasta - Bold Flavor in 25 Minutes

When you're craving a dish that's



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25 min

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INGREDIENTS

For the Steak:

1 lb sirloin or flank steak, thinly sliced

1 tbsp soy sauce

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

1 tbsp cornstarch

1 tbsp olive oil

For the Honey Garlic Sauce:

3 tbsp unsalted butter

4 cloves garlic, minced

$\frac{1}{3}$ cup honey

2 tbsp soy sauce

1 tbsp oyster sauce (optional but adds richness)

$\frac{1}{2}$ tsp red pepper flakes (optional, for heat)

For the Pasta:

8 oz rotini pasta

2 cups beef broth

$\frac{1}{2}$ cup water

For Garnish:

2 tbsp green onions, sliced

1 tsp sesame seeds

DIRECTIONS

- 1. Prep the Steak:** In a bowl, combine sliced steak with soy sauce, salt, pepper, and cornstarch. Let sit for 5 minutes while you heat the skillet.
- 2. Sear the Steak:** In a large skillet, heat olive oil over medium-high heat. Add steak slices in a single layer and sear 2-3 minutes per side until browned. Remove from skillet and set aside.
- 3. Cook the Pasta:** In the same skillet (don't clean it!), pour in beef broth and water. Bring to a boil and add the rotini pasta. Cook for 8-10 minutes, stirring occasionally, until pasta is tender and liquid is mostly absorbed.
- 4. Make the Honey Garlic Sauce:** Lower the heat to medium-low. Melt butter, then sauté minced garlic for 30 seconds until fragrant. Stir in honey, soy sauce, oyster sauce, and red pepper flakes. Simmer 1-2 minutes until glossy and slightly thickened.
- 5. Combine & Serve:** Return the seared steak to the skillet and toss to coat in sauce. Add the cooked rotini, stirring gently to combine. Garnish with sliced green onions and sesame seeds. Serve hot and enjoy!

SWAPS & NOTES

Steak options : Flank, sirloin, or even shaved beef work

great.

Just add a splash more soy or a dash of Worcestershire.

Spice control : Leave out red pepper flakes for a kid-friendly

version.

Pasta pick : Penne, fusilli, or even linguine can stand in for rotini.

TIPS FOR SUCCESS

Slice steak thinly across the grain for tenderness.

Don't overcrowd the pan when searing-work in batches if needed.

Undercook pasta slightly if you like it with bite-it'll finish in the sauce.

Add an extra ... cup broth and simmer an extra minute.

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Original recipe: <https://chefmaniac.com/easy-honey-garlic-steak-pasta-bold-flavor-in-25-minutes/>