

## This Garlic Steak Pasta Is My Favorite 30-Minute Weeknight Fix

Garlic Butter Steak Lightning Noodles



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

12 oz linguine (or fettuccine/spaghetti)  
1 lb sirloin steak, cut into strips  
2 tablespoons butter  
3 cloves garlic, minced  
 $\frac{1}{2}$  cup heavy cream  
... cup grated Parmesan cheese  
1 teaspoon black pepper  
 $\frac{1}{2}$  teaspoon salt

### DIRECTIONS

1. ? Step 1: Cook the Pasta: Bring a large pot of salted water to a boil.
2. Cook linguine until al dente according to package directions. Reserve  $\frac{1}{2}$  cup pasta water, then drain and set aside.
3. ? Step 2: Sear the Steak: While the pasta cooks, heat a large skillet over medium-high heat.
4. Season steak strips with salt and pepper.
5. Add 1 tablespoon butter to the skillet. Once hot, sear steak for 2-3 minutes per side, until browned and cooked to your liking. Remove steak and set aside.
6. ? Step 3: Make the Garlic Butter Sauce: In the same skillet, reduce heat to medium.
7. Add the remaining 1 tablespoon butter and minced garlic. SautØ for 1 minute until fragrant.
8. Pour in the heavy cream and stir to deglaze the pan.
9. Add the : Parmesan, black pepper, and a splash of pasta water if needed to thin the sauce.
10. ? Step 4: Toss and Serve: Add the cooked pasta to the sauce. Toss to coat well.
11. Return the steak to the pan and stir to combine everything.
12. Garnish with extra : Parmesan or chopped parsley if desired.
13. Serve hot and enjoy!

### SWAPS & NOTES

Steak options: Ribeye, New York strip, or even flank steak all

work well.

Cream: Swap with half-and-half for a lighter version.

Add-ins: Try spinach, sun-dried tomatoes, or mushrooms.

Pasta: Use whatever you have-penne, tagliatelle, or even ramen for a twist.

## TIPS FOR SUCCESS

Use room-temp steak: It sears better and more evenly.

Don't overcook: Aim for medium or medium-rare for tender steak strips.

Pasta water = gold: It helps loosen and emulsify the sauce beautifully.

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

Original recipe: <https://chefmaniac.com/this-garlic-steak-pasta-is-my-favorite-30-minute-weeknight-fix/>