

## This Cajun Steak Pasta with Parmesan Sauce Is the Dinner You'll Crave Again and Again

Cajun Steak Tips in Cheesy Rigatoni Parmesan Sauce



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 lb steak tips  
1 tablespoon Cajun seasoning  
Salt and pepper to taste  
1 lb rigatoni pasta  
2 tablespoons butter  
2 cloves garlic, minced  
2 cups heavy cream  
1 cup grated Parmesan cheese  
¾ cup shredded mozzarella cheese  
Fresh parsley, chopped, for garnish

#### Ingredient Notes & Swaps:

**Steak Tips:** Sirloin tips work best, but you can sub with flank steak or even ribeye chunks.

**Cajun Seasoning:** Homemade or store-bought both work-feel free to amp it up with cayenne.

**Rigatoni:** Penne or cavatappi are great swaps.

**Cheese:** Don't skip the mozzarella-it adds that extra melt factor alongside the salty Parmesan.

#### Step-by-Step Instructions:

**Marinate the Steak Tips**Season steak tips with Cajun seasoning, salt, and pepper. Let marinate for at least 30 minutes (or up to overnight in the fridge).

**Cook the Pasta**Boil rigatoni in salted water until al dente. Drain and set aside.

**Sear the Steak**In a large skillet, melt butter over medium heat. Add garlic and sauté for 30 seconds.

Add steak tips and cook 5-7 minutes until browned and cooked to desired doneness. Remove and set aside.

**Make the Sauce**In the same skillet, pour in heavy cream and bring to a gentle simmer. Stir frequently.

**Add the Cheese**Reduce heat to low. Stir in Parmesan and mozzarella until melted and the sauce is smooth and thick.

**Toss the Pasta**Add cooked rigatoni to the cheesy sauce and toss until fully coated.

**Finish and Serve**Add steak tips back into the skillet. Gently stir to combine. Serve hot, garnished with chopped parsley.

**Tips for Success:**

**Marinate early:** The longer the steak rests in seasoning, the bolder the flavor.

**Don't overcook cream:** Simmer gently to avoid separation or curdling.

**Layer the flavor:** Deglaze the pan with a splash of chicken broth or white wine after cooking the steak for even more depth.

**Serving Suggestions & Pairings:**

A simple green salad or roasted veggies

Garlic bread or buttery dinner rolls

A cold drink to balance the heat-try lemonade or a crisp white wine

Add a fun party side like Sheet Pan Quesadillas or Dorito Casserole for a crowd

**Storage & Leftover Tips:**

**Refrigerate:** Store in an airtight container for up to 3 days.

**Reheat Gently:** Warm in a skillet over medium-low with a splash of cream or milk to revive the sauce.

## DIRECTIONS

1. **Marinate the :** Steak TipsSeason steak tips with Cajun seasoning, salt, and pepper. Let marinate for at least 30 minutes (or up to overnight in the fridge).
2. **Cook the :** PastaBoil rigatoni in salted water until al dente. Drain and set aside.
3. **Sear the :** SteakIn a large skillet, melt butter over medium heat. Add garlic and sautØ for 30 seconds. Add steak tips and cook 5-7 minutes until browned and cooked to desired doneness. Remove and set aside.
4. **Make the :** SauceIn the same skillet, pour in heavy cream and bring to a gentle simmer. Stir frequently.
5. **Add the :** CheeseReduce heat to low. Stir in Parmesan and mozzarella until melted and the sauce is smooth and thick.
6. **Toss the :** PastaAdd cooked rigatoni to the cheesy sauce and toss until fully coated.
7. **Finish and :** ServeAdd steak tips back into the skillet. Gently stir to combine. Serve hot, garnished with chopped parsley.
8. **Tips for Success:** Marinate early: The longer the steak rests in seasoning, the bolder the flavor.
9. **Don't overcook cream:** Simmer gently to avoid separation or curdling.
10. **Layer the flavor:** Deglaze the pan with a splash of chicken broth or white wine after cooking the steak for even more depth.
11. **Serving Suggestions & Pairings:** Make it a meal with:
12. A simple green salad or roasted veggies
13. Garlic bread or buttery dinner rolls
14. A cold drink to balance the heat-try lemonade or a

crisp white wine

15. Add a fun party side like : Sheet Pan Quesadillas or Dorito Casserole for a crowd
16. Storage & Leftover Tips: Refrigerate: Store in an airtight container for up to 3 days.
17. Reheat : Gently: Warm in a skillet over medium-low with a splash of cream or milk to revive the sauce.
18. Not : Ideal for Freezing: Cream sauces can separate, so enjoy fresh if possible.
19. More Recipes You'll Love: If you're all about bold flavors and creamy sauces, check out:
20. Cajun : Chicken Sausage Gumbo - spicy, comforting, and hearty
21. Classic : Spaghetti - always a dinner win
22. Dorito : Casserole - packed with crunch and cheese
23. Chicken : Enchiladas - creamy, cheesy, and crowd-approved
24. Sheet : Pan Quesadillas - easy and filling
25. Final Thoughts: This Cajun Steak Tips in Cheesy Rigatoni Parmesan Sauce isn't just a dinner-it's a bold, creamy, flavor-packed experience. It takes the richness of pasta Alfredo and kicks it up with sizzling Cajun spice and hearty seared steak. Whether you're cooking to impress or just indulging in your pasta obsession, this dish delivers.

## SWAPS & NOTES

& Swaps Steak Tips: Sirloin tips work best, but you can sub with flank steak or even ribeye chunks.

Cajun Seasoning: Homemade or store-bought both work-feel free to amp it up with cayenne.

Rigatoni: Penne or cavatappi are great swaps.

Cheese: Don't skip the mozzarella-it adds that extra melt factor alongside the salty Parmesan.

## TIPS FOR SUCCESS

Marinate early: The longer the steak rests in seasoning, the bolder the flavor.

Don't overcook cream: Simmer gently to avoid separation or curdling.

Layer the flavor: Deglaze the pan with a splash of chicken broth or white wine after cooking the steak for even more depth.

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

Original recipe: <https://chefmaniac.com/this-cajun-steak-pasta-with-parmesan-sauce-is-the-dinner-youll-crave-again-and-again/>