

## Date-Night Worthy Steak and Mushroom Pasta Recipe

When you're craving something rich, satisfying, and straight out of a restaurant kitchen,



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

For the Steak:

2 ribeye or filet mignon steaks ?

Salt and pepper to taste ?

1 tbsp olive oil ?

2 tbsp butter ?

2 cloves garlic, smashed ?

Fresh thyme sprigs ?

For the Mushroom Sauce:

1 cup sliced mushrooms ?

1/2 cup heavy cream ?

1/4 cup beef broth ?

1 tbsp butter ?

1/2 tsp garlic powder ?

1/4 cup fresh parsley, chopped ?

For the Pasta:

200g spaghetti ?

Salt for boiling water ?

### DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil.
2. Add spaghetti and cook until al dente, according to package directions.
3. Drain and set aside.
4. Sear the Steak: Season steaks with salt and pepper on both sides.
5. Heat olive oil in a skillet over medium-high heat.
6. Add steaks and sear 4-5 minutes per side for medium-rare.
7. In the final minute, add butter, smashed garlic, and thyme. Tilt the pan and spoon the infused butter over the steaks.
8. Remove from pan and let rest.
9. Make the Mushroom Sauce: In the same skillet, melt 1 tbsp butter and add sliced mushrooms.
10. Cook for 3-4 minutes until browned and softened.
11. Stir in garlic powder, salt, and pepper.
12. Pour in beef broth and heavy cream, simmer for 5-7 minutes until thickened.
13. Stir in chopped parsley.
14. Assemble the Dish: Plate the cooked pasta.
15. Place rested steak on top.
16. Spoon mushroom sauce generously over the steak and pasta.
17. Serve immediately.

## SWAPS & NOTES

**Steak Cuts** : Ribeye or filet mignon are ideal, but New York strip or sirloin also work well.

**Cream** : Half-and-half can be substituted, but the sauce will be slightly lighter.

**Mushrooms** : Use cremini, baby bella, or a mix of wild mushrooms for deeper flavor.

**Gluten-Free Option** : Substitute with gluten-free spaghetti or serve over mashed cauliflower or polenta.

## TIPS FOR SUCCESS

**Let the steak rest** : This ensures juices redistribute and keeps the meat tender.

**Use the same pan** : It builds layers of flavor, especially when deglazing with beef broth.

**Don't overcook the mushrooms** : They should be golden, not soggy.

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

Original recipe: <https://chefmaniac.com/date-night-worthy-steak-and-mushroom-pasta-recipe/>