

## Sweet & Spicy Buffalo Pasta Bake with Steak - Easy Weeknight Comfort Food

If your pasta nights could use a little more kick, this



**OVEN**  
**375°F**

**TIME**  
**3 min**

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### INGREDIENTS

- 1 lb steak, cooked and thinly sliced
- 8 oz pasta (penne or rotini recommended)
- 1 tbsp olive oil
- 1/2 cup buffalo sauce
- 1/4 cup honey
- 1 cup heavy cream
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh parsley, chopped (optional, for garnish)

### DIRECTIONS

1. **Prep and Preheat:** Preheat oven to 375°F (190°C).
2. **Grease** a 9x13-inch baking dish or similar.
3. **Cook the Pasta:** Boil pasta according to package directions.
4. **Drain** and set aside.
5. **SautØ the Steak:** In a large skillet, heat olive oil over medium heat.
6. **Add cooked steak slices** and sautØ for 2-3 minutes to heat through and flavor.
7. **Make the Sauce:** In a bowl, whisk together buffalo sauce, honey, heavy cream, garlic powder, onion powder, salt, and pepper.
8. **Combine in the Skillet:** Pour sauce mixture over the steak in the skillet.
9. **Stir** and let simmer for 3-4 minutes to slightly thicken.
10. **Add cooked pasta** and stir until everything is evenly coated.
11. **Bake:** Transfer mixture to the prepared baking dish.
12. **Sprinkle mozzarella and : Parmesan** evenly on top.
13. **Bake** for 15-20 minutes, until cheese is melted and bubbly.
14. **Garnish and Serve:** Top with fresh parsley, if desired.
15. **Serve hot** and enjoy the creamy, spicy-sweet goodness.

### TIPS FOR SUCCESS

Use leftover steak to save time, or cook fresh steak seasoned simply with salt and pepper.

Adjust heat with more or less buffalo sauce or a dash of cayenne.

Don't overcook the pasta -keep it al dente since it'll bake further in the oven.

Add-ins : Try tossing in some baby spinach, sautéed onions, or diced bell peppers for extra nutrition and flavor.

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

Original recipe: <https://chefmaniac.com/sweet-spicy-buffalo-pasta-bake-with-steak-easy-weeknight-comfort-food/>