

This Cajun Steak Pasta with Parmesan Cream Sauce Is a Weeknight Winner

Cajun Steak Tips in Cheesy Rigatoni Parmesan Sauce



TIME
30 min

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INGREDIENTS

1 lb steak tips
2 tbsp Cajun seasoning
1 lb rigatoni pasta
2 cups grated Parmesan cheese
1 cup heavy cream
1/2 cup chicken broth
2 tbsp butter
Salt and pepper, to taste

Fresh parsley, chopped, for garnish

Ingredient Notes & Swaps:

Steak Tips: Sirloin tips or flank steak work best.

Slice evenly for quick, even cooking.

Cajun Seasoning: Use store-bought or make your own with paprika, garlic powder, cayenne, oregano, and thyme.

Pasta: Rigatoni holds the sauce well, but penne or rotini are great alternatives.

Cream: Full-fat heavy cream yields the richest texture-don't skimp.

Cheese: Use freshly grated Parmesan for the smoothest melt.

Instructions:

Marinate the steak: In a bowl, toss steak tips with Cajun seasoning, salt, and pepper. Let sit for at least 30 minutes.

Cook the pasta: Boil rigatoni in salted water until al dente. Drain and set aside.

Sear the steak tips: In a large skillet, melt butter over medium-high heat. Add steak tips and sear 5-7 minutes until browned on all sides.

Make the sauce: Pour in chicken broth and heavy cream. Stir and let simmer 3-5 minutes to reduce slightly.

Add the cheese: Gradually stir in Parmesan cheese until fully melted and sauce is creamy.

Combine: Toss cooked rigatoni into the sauce and stir to coat evenly.

Serve: Plate in bowls and top with more Parmesan and chopped parsley.

Tips for Success:

Let the steak rest after cooking for extra tenderness.

Don't boil the cream sauce-simmer gently to avoid curdling.

Grate your own Parmesan for a smoother, more luxurious sauce.

Double the Cajun spice if you love heat, or mellow it with more cream.

Serving Suggestions & Pairings:

Start with Beer Cheese Dip for a creamy, craveable appetizer.

Add a plate of Sheet Pan Quesadillas for a Tex-Mex fusion twist.

Cool things off with Crockpot Nacho Dip for creamy, scoopable variety.

Pair with Chicken Enchiladas for a dual protein feast.

And round out your pasta night with Instant Pot Lasagna for next-level pasta variety.

Storage & Leftovers:

DIRECTIONS

1. **Marinate the steak:** In a bowl, toss steak tips with Cajun seasoning, salt, and pepper. Let sit for at least 30 minutes.
2. **Cook the pasta:** Boil rigatoni in salted water until al dente. Drain and set aside.
3. **Sear the steak tips:** In a large skillet, melt butter over medium-high heat. Add steak tips and sear 5-7 minutes until browned on all sides.
4. **Make the sauce:** Pour in chicken broth and heavy cream. Stir and let simmer 3-5 minutes to reduce slightly.
5. **Add the cheese:** Gradually stir in Parmesan cheese until fully melted and sauce is creamy.
6. **Combine:** Toss cooked rigatoni into the sauce and stir to coat evenly.
7. **Serve:** Plate in bowls and top with more Parmesan and chopped parsley.
8. **Tips for Success:** Let the steak rest after cooking for extra tenderness.
9. **Don't boil the cream sauce-simmer gently to avoid curdling.**
10. **Grate your own :** Parmesan for a smoother, more luxurious sauce.
11. **Double the :** Cajun spice if you love heat, or mellow it with more cream.
12. **Serving Suggestions & Pairings:** Make it a full meal with crowd-pleasing comfort sides and drinks:
13. **Start with :** Beer Cheese Dip for a creamy, craveable appetizer.
14. **Add a plate of :** Sheet Pan Quesadillas for a Tex-Mex fusion twist.

15. Cool things off with : Crockpot Nacho Dip for creamy, scoopable variety.
16. Pair with : Chicken Enchiladas for a dual protein feast.
17. And round out your pasta night with : Instant Pot Lasagna for next-level pasta variety.
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
19. Reheat on the stovetop with a splash of broth or cream to revive the sauce.
20. Not freezer-friendly: Cream-based sauces tend to separate, so enjoy fresh.
21. More Recipes You'll Love: Beer Cheese Dip - The ultimate party side.
22. Sheet : Pan Quesadillas - Easy, crispy, and great for leftovers.
23. Crockpot : Nacho Dip - Creamy, spicy, and set-it-and-forget-it.
24. Chicken : Enchiladas - The ultimate baked comfort.
25. Instant : Pot Lasagna - Fast and flavorful pasta perfection.

SWAPS & NOTES

& Swaps Steak Tips : Sirloin tips or flank steak work best.

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Cajun Seasoning : Use store-bought or make your own with paprika, garlic powder, cayenne, oregano, and thyme.

Pasta : Rigatoni holds the sauce well, but penne or rotini are great alternatives.

TIPS FOR SUCCESS

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Don't boil the cream sauce -simmer gently to avoid curdling.

Grate your own Parmesan for a smoother, more luxurious sauce.

Double the Cajun spice if you love heat, or mellow it with more cream.

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

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