

Easy One-Pot Steak Pasta with Smoky Honey BBQ and Cheddar

One-Pot Smoky Honey BBQ Steak Pasta



TIME
45 min

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INGREDIENTS

- 1 lb flank or sirloin steak, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- 2 cups pasta (penne, rotini, or elbow macaroni)
- $\frac{1}{2}$ cups beef broth
- $\frac{1}{2}$ cup honey BBQ sauce
- 1 cup shredded cheddar cheese
- 1 tablespoon fresh parsley, chopped, for garnish

? Ingredient Swaps & Tips:

Steak cuts: Flank or sirloin work best, but ribeye or flat iron are great substitutes.

BBQ sauce: Use honey BBQ for sweetness, or go spicy for more kick.

Cheese: Cheddar is classic, but smoked gouda or Monterey Jack can elevate the creaminess.

Pasta shapes: Short pasta like rotini or elbows trap the sauce beautifully.

??? Step-by-Step Directions:

1. Slice the Steak:
2. Sear the Steak:
3. Add Pasta + Liquid:
4. Simmer & Cook:

5. Melt the Cheese:

6. Garnish + Serve:

? Tips for Success:

Cut steak thinly and evenly so it cooks quickly and stays tender.

Cover while simmering so the pasta cooks fully and absorbs the broth.

Add extra broth if you want a looser, saucier finish.

Taste before serving-a splash more BBQ sauce or dash of salt can tailor it to your preference.

? Serving Suggestions & Pairings:

? These Sheet Pan Quesadillas for a cheesy Tex-Mex twist

? Simple green salad with ranch or creamy garlic dressing

? Cornbread muffins or garlic toast on the side

? A smoky red wine like Malbec or a citrusy beer like wheat ale

? Storage & Reheating:

DIRECTIONS

1. **Slice the Steak:** Cut your steak into thin slices against the grain for maximum tenderness.
2. **Sear the Steak:** In a large skillet or Dutch oven, heat olive oil over medium-high heat. Add steak slices and cook 2-3 minutes until browned.
3. **Sprinkle in smoked paprika, garlic powder, onion powder, salt, and pepper.** Toss well to coat the meat with all that smoky flavor.
4. **Add Pasta + Liquid:** Pour in the pasta and beef broth. Use your spoon to scrape up the flavorful browned bits stuck to the bottom-that's liquid gold.
5. **Stir in the honey BBQ sauce** until well combined.
6. **Simmer & Cook:** Bring the mixture to a simmer. Cover and cook for 10-12 minutes, stirring once or twice. The pasta should be al dente and the sauce thickened.
7. **Melt the Cheese:** Lower the heat and stir in the shredded cheddar. Let it melt and get creamy-this is your luscious sauce moment.
8. **Garnish + Serve:** Turn off the heat and let the pasta rest 2-3 minutes. Top with fresh parsley for a pop of color and freshness.
9. **? Tips for Success:** Cut steak thinly and evenly so it cooks quickly and stays tender.
10. **Cover while simmering** so the pasta cooks fully and absorbs the broth.
11. **Add extra broth** if you want a looser, saucier finish.
12. **Taste before serving**-a splash more BBQ sauce or dash of salt can tailor it to your preference.
13. **? Serving Suggestions & Pairings:** This bold BBQ pasta loves company! Try serving it alongside:

14. ? These Sheet Pan Quesadillas for a cheesy Tex-Mex twist
15. ? Simple green salad with ranch or creamy garlic dressing
16. ? Cornbread muffins or garlic toast on the side
17. ? A smoky red wine like Malbec or a citrusy beer like wheat ale
18. ? Storage & Reheating: Fridge: Store in airtight containers for up to 4 days.
19. Freezer: Freeze portions (without cheese if possible) for up to 2 months. Thaw overnight before reheating.
20. Reheat: Gently on the stove with a splash of broth or milk to rehydrate.
21. ? More Recipes You'll Love: If this one-pot wonder rocked your world, here are some more from our kitchen to yours:
22. This : Dorito Casserole - crunchy, cheesy, no-fuss magic
23. Classic : Spaghetti with Homemade Sauce - for your next pasta night
24. No-Bake : Monster Cookie Energy Balls - sweet, easy protein boost
25. Grasshopper : Pie - dreamy minty chocolate cool-down

TIPS FOR SUCCESS

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