

## Garlic Butter Steak Lightning Noodles: A Quick and Flavor-Packed Meal

a rich, garlicky, and savory meal that comes together in minutes



**GARLIC BUTTER STEAK LIGHTNING  
NOODLES**  
*You Will Need*  
12 oz linguine  
1 lb sirloin steak

**TIME**  
**20 min**

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### INGREDIENTS

For the Steak:

1 pound steak (ribeye, sirloin, or flank), sliced into thin strips

1 tablespoon soy sauce

$\frac{1}{8}$  teaspoon salt

$\frac{1}{8}$  teaspoon black pepper

$\frac{1}{8}$  teaspoon garlic powder

1 tablespoon olive oil

For the Garlic Butter Noodles:

8 ounces noodles (spaghetti, fettuccine, or ramen)

3 tablespoons butter

4 cloves garlic, minced

... teaspoon red pepper flakes (optional, for heat)

... cup beef broth (or pasta water)

2 tablespoons soy sauce

1 teaspoon Worcestershire sauce

$\frac{1}{8}$  teaspoon honey (or brown sugar)

... cup grated Parmesan cheese (optional)

1 tablespoon fresh parsley or green onions, chopped (for garnish)

How to Make Garlic Butter Steak Lightning Noodles:

1. Cook the Noodles:

Bring a pot of salted water to a boil and cook the noodles according to package instructions.

Reserve ... cup of pasta water, then drain and set aside.

## 2. Sear the Steak:

In a bowl, toss the sliced steak with soy sauce, salt, black pepper, and garlic powder.

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat.

Add the steak slices and cook for 2-3 minutes per side, until browned.

Remove from the skillet and set aside.

## 3. Make the Garlic Butter Sauce:

In the same skillet, melt butter over medium heat.

Add minced garlic and red pepper flakes, sautéing for 30 seconds until fragrant.

Stir in the beef broth (or pasta water), soy sauce, Worcestershire sauce, honey, and black pepper.

## 4. Toss Everything Together:

Add the cooked noodles and steak back into the skillet.

Toss everything together until well coated in the garlic butter sauce.

Stir in grated Parmesan (if using) for extra richness.

## DIRECTIONS

1. Cook the Noodles: Bring a pot of salted water to a boil and cook the noodles according to package instructions.
2. Reserve ... cup of pasta water, then drain and set aside.
3. Sear the Steak: In a bowl, toss the sliced steak with soy sauce, salt, black pepper, and garlic powder.
4. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat.
5. Add the steak slices and cook for 2-3 minutes per side, until browned.
6. Remove from the skillet and set aside.
7. Make the Garlic Butter Sauce: In the same skillet, melt butter over medium heat.
8. Add minced garlic and red pepper flakes, sautéing for 30 seconds until fragrant.
9. Stir in the beef broth (or pasta water), soy sauce, Worcestershire sauce, honey, and black pepper.
10. Toss Everything Together: Add the cooked noodles and steak back into the skillet.
11. Toss everything together until well coated in the garlic butter sauce.
12. Stir in grated : Parmesan (if using) for extra richness.
13. Serve and Enjoy: Garnish with chopped parsley or green onions and serve immediately!
14. My Best Tips for Perfect Garlic Butter Steak Noodles: Use a well-marbled steak - Ribeye or sirloin gives the best flavor.
15. Don't overcook the steak - It should be tender and

juicy.

16. Want more heat? - Add extra red pepper flakes or a dash of sriracha.
17. For extra creaminess - Stir in a splash of heavy cream before serving.
18. What to Serve with Garlic Butter Steak Noodles: This dish pairs perfectly with:
19. A side of roasted vegetables - Asparagus, broccoli, or Brussels sprouts.
20. Garlic bread or naan - Perfect for soaking up extra sauce.
21. A crisp side salad - A refreshing contrast to the richness.
22. A glass of red wine - Complements the flavors beautifully.
23. FAQs: Can I use a different type of meat? Yes! Chicken, shrimp, or tofu work great as substitutes.
24. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat with a splash of broth or butter.
25. Can I make this dish ahead of time? Yes! Cook the steak and sauce ahead, then toss with fresh noodles before serving.

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

Original recipe: <https://chefmaniac.com/garlic-butter-steak-lightning-noodles-a-quick-and-flavor-packed-meal/>