

## Tender Beef & Rotini in a Luxurious Garlic Parmesan Sauce - Pure Indulgence

There's nothing quite like a big bowl of creamy pasta to end a long day, and this



**TIME**  
**30 min**

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### INGREDIENTS

For the Beef:

1 lb beef (sirloin, ribeye, or ground beef), cut into bite-sized pieces

2 tbsp olive oil

2 tbsp butter

3 cloves garlic, minced

1 tsp salt

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

$\frac{1}{8}$  tsp paprika

$\frac{1}{8}$  tsp Italian seasoning

For the Garlic Parmesan Velvety Sauce:

12 oz rotini pasta

1 cup heavy cream

$\frac{1}{2}$  cup beef broth

1  $\frac{1}{2}$  cups shredded Parmesan cheese

... tsp black pepper

... tsp red pepper flakes (optional, for a little kick)

... cup chopped fresh parsley (for garnish)

Step-by-Step Instructions:

1. Cook the Pasta:

2. Sear the Beef:

3. Make the Garlic Parmesan Sauce:

4. Toss in the Pasta & Beef:

5. Garnish & Serve:

My Best Tips for Perfect Pasta:

Choose the right beef. Sirloin or ribeye are best for tender bites, but ground beef works if you're in a hurry.

Grate fresh Parmesan. Pre-shredded cheese won't melt as smoothly into the sauce.

Don't skip the beef broth. It enhances the depth of flavor in the sauce without overpowering the garlic and Parmesan.

Adjust the sauce consistency. If it's too thick, add a splash of pasta water or extra broth. If it's too thin, let it simmer longer.

Make it extra indulgent. Stir in a touch of cream cheese or a handful of shredded mozzarella for even more richness.

What to Serve with This Dish:

A crisp green salad with balsamic or lemon vinaigrette to balance the richness.

Garlic bread or breadsticks to soak up every last drop of sauce.

Roasted vegetables like asparagus, broccoli, or Brussels sprouts for a fresh contrast.

A bold red wine like Cabernet Sauvignon or a creamy white like Chardonnay.

Frequently Asked Questions:

## DIRECTIONS

- 1.** Cook the Pasta: Bring a large pot of salted water to a boil and cook the rotini according to package instructions until al dente. Drain and set aside. (Pro tip: Reserve about  $\frac{1}{2}$  cup of pasta water in case you need to loosen the sauce later!)
- 2.** Sear the Beef: In a large skillet over medium-high heat, heat the olive oil. Add the beef pieces and season with salt, black pepper, paprika, and Italian seasoning. Sear the beef for 3-4 minutes per side, or until it develops a golden crust.
- 3.** Once the beef is browned, reduce the heat to medium and add the butter and minced garlic. Stir everything together for about 30 seconds, allowing the garlic to release its aroma. Remove the beef from the skillet and set aside.
- 4.** Make the Garlic Parmesan Sauce: Using the same skillet (don't wash away that flavor!), melt 2 tablespoons of butter over medium heat. Add the minced garlic and sauté for about 30 seconds until fragrant.
- 5.** Pour in the heavy cream and beef broth, stirring to combine. Let the sauce simmer for 2-3 minutes, then gradually add the Parmesan cheese, stirring constantly until fully melted and smooth.
- 6.** Season with : Italian seasoning, black pepper, and red pepper flakes if you like a bit of spice. Simmer for another 2-3 minutes, allowing the sauce to thicken slightly.
- 7.** Toss in the Pasta & Beef: Add the cooked rotini to the skillet and toss it in the sauce until evenly coated. If the sauce is too thick, stir in a little reserved pasta water to loosen it up.

8. Return the seared beef to the skillet and mix everything together, letting the flavors meld for about 1-2 minutes over low heat.
9. Garnish & Serve: Sprinkle fresh parsley on top and add extra Parmesan for a final touch. Serve warm and enjoy every creamy, garlicky, beefy bite!
10. My Best Tips for Perfect Pasta: Choose the right beef. Sirloin or ribeye are best for tender bites, but ground beef works if you're in a hurry.
11. Grate fresh : Parmesan. Pre-shredded cheese won't melt as smoothly into the sauce.
12. Don't skip the beef broth. It enhances the depth of flavor in the sauce without overpowering the garlic and Parmesan.
13. Adjust the sauce consistency. If it's too thick, add a splash of pasta water or extra broth. If it's too thin, let it simmer longer.
14. Make it extra indulgent. Stir in a touch of cream cheese or a handful of shredded mozzarella for even more richness.
15. What to Serve with This Dish: This creamy pasta is satisfying on its own, but if you're making a full meal, here are some great pairings:
16. A crisp green salad with balsamic or lemon vinaigrette to balance the richness.
17. Garlic bread or breadsticks to soak up every last drop of sauce.
18. Roasted vegetables like asparagus, broccoli, or Brussels sprouts for a fresh contrast.
19. A bold red wine like : Cabernet Sauvignon or a creamy white like Chardonnay.
20. Frequently Asked Questions: Q: Can I use a different pasta shape?A: Absolutely! Penne, fusilli, or fettuccine all work well in this dish.
21. Q: Can I make this lighter?A: Yes! Swap the heavy cream for half-and-half or a mix of milk and a little cornstarch to thicken the sauce.
22. Q: How do I store and reheat leftovers?A: Store leftovers in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of milk or broth to revive the creamy sauce.
23. Q: Can I freeze this dish?A: While pasta dishes with dairy-based sauces don't always freeze well, you can freeze just the beef and sauce separately. Thaw overnight in the fridge and reheat with fresh pasta.
24. Why You'll Love This Recipe: This Rotini with Beef in Garlic Parmesan Velvety Sauce is the ultimate comfort food. It's creamy, packed with bold flavors, and so satisfying. Whether you're making it for a quick dinner or serving it up for guests, it's guaranteed to be a hit.
25. Give this recipe a try, and let me know how you like it! Did you add your own twist? Drop a comment with your favorite variations-I love hearing how others make this dish their own. Happy cooking!

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

Original recipe: <https://chefmaniac.com/tender-beef-rotini-in-a-luxurious-garlic-parmesan-sauce-pure-indulgence/>