

Steak Bites & Rotini in Garlic Parmesan Sauce - A Restaurant-Worthy Meal at Home

If you're craving something



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30 min

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INGREDIENTS

For the Steak Bites:

1 lb steak (sirloin, ribeye, or filet), 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 Rotini:

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 heat)

... cup chopped fresh parsley (for garnish)

Step-by-Step Instructions:

1. Cook the Pasta:

2. Sear the Steak Bites:

3. Make the Garlic Parmesan Sauce:

4. Toss in the Pasta & Steak:

5. Garnish & Serve:

Pro Tips for the Best Steak & Pasta:

Use high-quality steak. Sirloin, ribeye, or filet will give you the juiciest, most flavorful steak bites.

Get a good sear. Don't overcrowd the skillet-this helps develop that golden-brown crust on the steak.

Grate fresh Parmesan. Pre-shredded cheese contains anti-caking agents that prevent smooth melting.

Don't overcook the steak. It should be medium-rare to medium when you remove it from the skillet, since it will continue cooking slightly in the sauce.

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

What to Serve with This Dish:

Garlic bread - Because extra garlic and butter are never a bad idea.

A simple green salad - Something crisp and refreshing helps balance the richness.

Roasted vegetables - Broccoli, Brussels sprouts, or asparagus work beautifully.

A glass of red wine - Try Cabernet Sauvignon, Malbec, or Merlot for a bold, flavorful pairing.

Frequently Asked Questions:

DIRECTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil. Cook the rotini according to the package directions 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 Steak Bites:** While the pasta cooks, heat 2 tbsp olive oil in a large skillet over medium-high heat.
3. **Add the steak bites** in a single layer (work in batches if necessary) and season them with salt, black pepper, paprika, and Italian seasoning. Let them sear for 2-3 minutes per side without moving them too much-this helps develop that beautiful golden-brown crust.
4. **Once the steak is browned**, reduce the heat to medium and add 2 tbsp butter and minced garlic. Stir and cook for another 30 seconds to 1 minute until the garlic is fragrant. Remove the steak from the skillet and set it aside.
5. **Make the Garlic Parmesan Sauce:** In the same skillet (without washing it), melt 2 tbsp butter over medium heat. Add the minced garlic and sauté for about 30 seconds until fragrant.
6. **Slowly pour in the heavy cream and beef broth**, stirring to combine. Let it simmer gently for 2-3 minutes.
7. **Next, gradually add the shredded :** Parmesan cheese, stirring constantly until it melts into a smooth, creamy sauce. Season with Italian seasoning, black pepper, and red pepper flakes if you want a little spice.
8. **Allow the sauce to simmer for another 2-3 minutes**

until it thickens slightly. If it's too thick, stir in a little reserved pasta water to loosen it up.

9. Toss in the Pasta & Steak: Add the cooked rotini to the skillet and toss to coat it in the sauce. Let it sit for a minute or two so the pasta can absorb all that flavor.
10. Return the seared steak bites to the skillet and gently stir everything together. Let it heat through for about 1 minute.
11. Garnish & Serve: Sprinkle fresh chopped parsley on top, along with extra shredded Parmesan cheese. Serve immediately while the sauce is creamy and the steak is tender.
12. Pro Tips for the Best Steak & Pasta: Use high-quality steak. Sirloin, ribeye, or filet will give you the juiciest, most flavorful steak bites.
13. Get a good sear. Don't overcrowd the skillet-this helps develop that golden-brown crust on the steak.
14. Grate fresh : Parmesan. Pre-shredded cheese contains anti-caking agents that prevent smooth melting.
15. Don't overcook the steak. It should be medium-rare to medium when you remove it from the skillet, since it will continue cooking slightly in the sauce.
16. Adjust the sauce consistency. If it's too thick, add a splash of beef broth or reserved pasta water. If too thin, let it simmer a little longer.
17. What to Serve with This Dish: This pasta dish is already rich and indulgent, but if you want to round out your meal, here are some perfect pairings:
18. Garlic bread - Because extra garlic and butter are never a bad idea.
19. A simple green salad - Something crisp and refreshing helps balance the richness.
20. Roasted vegetables - Broccoli, Brussels sprouts, or asparagus work beautifully.
21. A glass of red wine - Try Cabernet Sauvignon, Malbec, or Merlot for a bold, flavorful pairing.
22. Frequently Asked Questions: Q: Can I use a different cut of steak?A: Yes! Sirloin, ribeye, and filet are best, but New York strip or flank steak also work well if cut into small bites.
23. Q: Can I make this ahead of time?A: This dish is best enjoyed fresh, but you can store leftovers in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of cream or broth to bring back the sauce's creamy texture.
24. Q: Can I freeze this dish?A: Cream-based sauces don't freeze well because they can separate upon thawing. If you must freeze it, store the steak and pasta separately and make the sauce fresh when reheating.
25. Q: Can I substitute the heavy cream?A: Yes! Use half-and-half for a lighter version, or try Greek yogurt + milk for a protein-packed alternative.

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