

## Creamy Paprika Steak Shells: A One-Pan Comfort Meal

There are some meals that are just made for a cozy night in, and this recipe for



**TIME**  
**3 min**

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### INGREDIENTS

12 oz pasta shells  
1 lb steak (sirloin or ribeye), cut into bite-sized pieces  
Salt & black pepper to taste  
1 tablespoon olive oil  
1 tablespoon butter  
3 cloves garlic, minced  
1 1/2 teaspoons smoked paprika  
1 cup heavy cream  
1/2 cup beef broth  
1/2 cup grated Parmesan cheese  
Fresh chopped parsley (for garnish)

### DIRECTIONS

- 1.** Cook the : Pasta: Cook the pasta shells in a large pot of salted water according to the package directions until al dente. Drain the pasta and set it aside.
- 2.** Season the : Steak: While the pasta is cooking, pat your steak pieces dry with a paper towel. Season them generously with salt, pepper, and smoked paprika.
- 3.** Sear the : Steak: Heat the olive oil in a large skillet over medium-high heat. Add the seasoned steak pieces and sear for 2-3 minutes per side until they are beautifully browned. Be careful not to overcrowd the pan. Remove the steak from the pan and set it aside.
- 4.** Make the : Sauce: Reduce the heat to medium. Add the butter to the same skillet. Once melted, add the minced garlic and sauté for about 1 minute until fragrant. Pour in the heavy cream and beef broth, stirring to combine and scraping up any browned bits from the bottom of the pan. Let the sauce simmer for 3-4 minutes until it has thickened slightly.
- 5.** Finish the : Sauce: Stir in the grated Parmesan cheese until it has melted and the sauce is smooth and creamy.
- 6.** Combine : Everything: Return the cooked pasta shells and the seared steak to the skillet. Toss everything together until the pasta and steak are evenly coated in the creamy sauce.
- 7.** Garnish and : Serve: Garnish with fresh chopped parsley and serve hot.

## SWAPS & NOTES

Steak : Sirloin and ribeye are great choices for this dish because they are flavorful and tender.

You can also use other cuts like flank steak or even a lean cut of beef.

The key is to slice the steak into bite-sized pieces.

Pasta : Pasta shells are perfect for this dish as their shape holds the creamy sauce beautifully.

### TIPS FOR SUCCESS

Don't Overcook the Steak : The steak will cook very quickly in the hot pan.

You want a nice brown crust on the outside and a tender, juicy interior.

Use a Large Skillet : A large skillet is essential for this recipe.

It allows you to sear the steak properly and then combine everything together without making a mess.

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

Original recipe: <https://chefmaniac.com/creamy-paprika-steak-shells-a-one-pan-comfort-meal/>