

The Ultimate Cajun Steak Tips and Cheesy Bowtie Pasta Recipe

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2 min

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INGREDIENTS

For the Cajun Steak Tips:

1.5 lbs Steak Tips: Sirloin or Ribeye work best.

Cut them into uniform, bite-sized pieces.

1 tbsp Olive Oil: For high-heat searing.

1.5 tsp Cajun Seasoning: Choose a low-sodium version if you want more control over the salt.

0.5 tsp Smoked Paprika: Adds a deep, wood-fired aroma.

Salt & Black Pepper: To taste.

2 cloves Garlic: Freshly minced.

2 tbsp Butter: To baste the steak and add richness.

For the Cheesy Bowtie Pasta:

12 oz Bowtie Pasta (Farfalle): The shape is perfect for clinging to the sauce.

1 cup Chicken Broth: Adds more depth than water alone.

1 cup Heavy Cream: For that signature silky texture.

0.5 cup Shredded Mozzarella: (Optional) For extra "cheese pull" and gooiness.

0.5 cup Grated Parmesan: Use high-quality aged Parmesan for the best flavor.

6 oz Velveeta Cheese: Cubed. This is the secret to a perfectly smooth, emulsified sauce.

0.5 tsp Red Pepper Flakes: (Optional) For those who like an extra kick.

0.5 cup Reserved Pasta Water: Essential for

thinning the sauce to your desired consistency.

Optional Garnishes:

Fresh Parsley

Extra Parmesan

Additional Red Pepper Flakes

DIRECTIONS

- 1.** Boil the Pasta: Bring a large pot of salted water to a boil. Add the bowtie pasta and cook until al dente (usually 1-2 minutes less than the package directions). Important: Before draining, scoop out at least half a cup of the starchy pasta water. Drain the rest and set the pasta aside.
- 2.** Sear the Steak Tips: Pat your steak pieces dry with a paper towel-this is the secret to a good crust! Season them generously with the Cajun spice, smoked paprika, salt, and pepper. In a large skillet, heat the olive oil and butter over medium-high heat. Add the minced garlic for 30 seconds until fragrant, then toss in the steak. Sear for 2-3 minutes per side until browned and tender. Remove the steak from the pan and set it aside on a plate to rest.
- 3.** Create the Cheese Sauce: In the same skillet (don't wash it! those brown bits are flavor gold), pour in the chicken broth and heavy cream. Bring to a light simmer. Lower the heat and whisk in the Velveeta, Parmesan, and mozzarella. Stir constantly until the sauce is completely melted and smooth. If it's too thick, whisk in your reserved pasta water a tablespoon at a time.
- 4.** Combine: Add the cooked bowtie pasta into the skillet with the cheese sauce. Toss gently until every piece of pasta is coated in that liquid gold.
- 5.** Serve and Garnish: Plate a generous portion of the cheesy pasta and top it with the rested Cajun steak tips. Sprinkle with fresh parsley and extra Parmesan for a professional finish.

SWAPS & NOTES

: it's fast, it's hearty, and it uses clever shortcuts-like Velveeta for that perfect melt-to ensure your sauce is never grainy.

Whether you are cooking for a hungry family or looking for a date-night "wow" factor, this recipe is a guaranteed winner.

Why I Love This Recipe I've cooked a lot of comfort food in my time, from this Cajun Chicken & Sausage Gumbo to deep-dish lasagnas, but this steak pasta holds a special place in my rotation.

First, the texture contrast is incredible.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: When searing the steak, do it in batches if necessary.

If the pan is too full, the steak will steam instead of sear.

Al Dente is Key: The pasta will continue to cook slightly when tossed in the hot cheese sauce, so undercooking it by a minute ensures it doesn't turn mushy.

Quality Cajun Spice: If your seasoning blend is very salty, reduce the extra salt added to the steak.

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

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