

## Better Than a Steakhouse: Creamy Peppercorn Steak Spaghetti Recipe

Creamy Peppercorn Steak Spaghetti with Spinach: The Ultimate Comfort Meal



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Pasta:

16 oz Spaghetti: You can also use linguine or fettuccine if you prefer a wider noodle to carry the heavy sauce.

For the Steak:

1 lb Sirloin or Ribeye: Cut into bite-sized pieces. Ribeye offers more fat (flavor), while sirloin is leaner but still tender.

Salt: To taste.

Freshly Cracked Black Pepper: Or crushed peppercorns for that signature heat.

1 tsp Garlic Powder: For a savory crust.

2 tbsp Olive Oil: For searing.

For the Creamy Peppercorn Sauce:

3 tbsp Unsalted Butter: To deglaze the pan.

4 cloves Garlic: Minced fresh.

1 cup Heavy Cream: The secret to the velvety texture.

$\frac{3}{4}$ cup Whole Milk or Beef Broth: Use broth if you want a deeper, more savory sauce.

1 cup Freshly Grated Parmesan Cheese: Always grate your own for the best melt!

To Finish:

2 cups Fresh Spinach: Packed.

Garnish: Extra cracked pepper, chopped parsley, or red pepper flakes.

### DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of well-salted water to a boil. Cook the spaghetti until it is al dente (usually 1-2 minutes less than the package instructions). This is crucial because the pasta will finish cooking slightly once tossed in the hot sauce. Drain and set aside, reserving a half-cup of pasta water just in case.
- 2. Sear the Steak:** Pat your steak pieces dry with a paper towel. Season them generously with salt, garlic powder, and a heavy dose of cracked black pepper. In a large skillet, heat the olive oil over medium-high heat. Once the oil is shimmering, add the steak. Sear for 3-5 minutes. You want a nice brown crust on the outside while keeping the inside tender. Remove the steak from the pan and set it aside on a plate.
- 3. Build the Peppercorn Base:** Reduce the heat to medium. In the same skillet (don't wash it!), melt the butter. Use a wooden spoon to scrape up those delicious browned steak bits. Add the minced garlic and sauté for about 60 seconds until fragrant.
- 4. Simmer the Sauce:** Slowly pour in the heavy cream and your milk (or beef broth). Bring the mixture to a gentle simmer. Let it cook for 3-4 minutes, stirring occasionally. You'll notice the sauce starting to thicken and take on a beautiful tan color from the steak drippings.
- 5. Cheese and Wilt:** Stir in the Parmesan cheese. Keep stirring until the sauce is completely smooth. Add the fresh spinach and stir for about 1 minute until it just begins to wilt.
- 6. The Grand Finale:** Add the cooked spaghetti and the seared steak (along with any juices on the plate) back

into the skillet. Toss everything together until the noodles are gloriously coated in the peppercorn cream. If the sauce is too thick, add a splash of that reserved pasta water.

## SWAPS & NOTES

**The Meat:** If you aren't a fan of beef, this sauce works beautifully with sliced chicken breast or even shrimp.

Kale works well, though you should sauté it a few minutes longer than spinach to soften the leaves.

**The Heat:** The "peppercorn" element is the star here.

If you prefer a milder flavor, use finely ground pepper.

### 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 meat will steam instead of sear.

**High Heat for Steak:** Make sure the skillet is hot before the steak hits the pan to lock in those juices.

**Freshly Cracked Pepper:** This is a "Peppercorn" dish, so skip the pre-ground table pepper.

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

Original recipe: <https://chefmaniac.com/better-than-a-steakhouse-creamy-peppercorn-steak-spaghetti-recipe/>