

One-Skillet Cajun Steak Tips with Cheesy Bowtie Pasta (Ready in 40 Minutes)

Cajun Steak Tips with Cheesy Parmesan Bowtie Pasta (Big Flavor, Extra Creamy)



TIME
40 min

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INGREDIENTS

Cajun steak tips:
1.5 lb steak tips (sirloin or ribeye), cut bite-size
1 tbsp olive oil
2 tbsp butter
1% tsp Cajun seasoning
% tsp smoked paprika
Salt, to taste
Black pepper, to taste
2 cloves garlic, minced
Cheesy Parmesan bowtie pasta:
12 oz bowtie (farfalle) pasta
1 cup chicken broth
1 cup heavy cream
6 oz Velveeta, cubed
% cup grated Parmesan cheese
% cup shredded mozzarella (optional)
% tsp red pepper flakes (optional)
% cup reserved pasta water (as needed)
Garnish (optional):
Fresh parsley
Extra Parmesan
Red pepper flakes

DIRECTIONS

1. Cook pasta: Boil bowties in salted water until al dente. Reserve % cup pasta water, then drain.
2. Season steak: Pat steak tips dry. Toss with Cajun seasoning, smoked paprika, salt, and pepper.
3. SautØ garlic: Heat olive oil and butter in a large skillet over medium-high heat. Add garlic and sautØ 30 seconds.
4. Sear steak: Add steak tips and sear 2-3 minutes per side until browned and cooked to your desired doneness. Remove and set aside.
5. Start sauce: In the same skillet, add chicken broth and heavy cream, stirring to combine. Bring to a gentle simmer.
6. Melt cheeses: Stir in Velveeta, Parmesan, and mozzarella (if using) until melted and smooth. Add red pepper flakes if desired. Thin with pasta water as needed.
7. Toss pasta: Add cooked bowties to the sauce and toss until fully coated.
8. Serve: Plate pasta and top with Cajun steak tips. Garnish with parsley, extra Parmesan, and red pepper flakes.

SWAPS & NOTES

Steak options: Sirloin is budget-friendly and flavorful; ribeye is richer.

You can also use strip steak cut into chunks.

Heat control: Cajun blends vary a lot-start conservative if yours is salty/spicy, then adjust.

Cheese swap: If you don't want Velveeta, use cream cheese (about 4 oz) plus extra Parmesan, but the sauce won't be quite as "silky." Add veggies: Sautéed bell peppers, mushrooms, or spinach are great in the pasta.

TIPS FOR SUCCESS

Patting the steak tips dry helps them brown instead of steam.

Sear in batches if needed so you get that golden crust.

High heat can cause cheese sauces to separate.

A splash or two makes the sauce glossy and helps it cling to the bowties.

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