

## Perfectly Seared Steak with Creamy Garlic Parmesan Sauce

Juicy Steak with Creamy Garlic Sauce

TIME  
**25 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

SOURCE  
**ChefManiac**

### INGREDIENTS

2 ribeye or sirloin steaks  
Salt to taste  
Black pepper to taste  
2 tablespoons olive oil or butter  
4 cloves garlic, minced  
1 cup heavy cream  
¾ cup beef broth  
¾ cup grated Parmesan cheese  
1 teaspoon dried thyme  
1 tablespoon chopped parsley

### DIRECTIONS

1. **Season the Steaks:** Pat the steaks dry with paper towels and season generously with salt and black pepper on both sides.
2. **Sear the Steak:** Heat olive oil or butter in a large skillet over medium-high heat.
3. **Sear the steaks** for 3-4 minutes per side, depending on thickness and preferred doneness.
4. **Once cooked,** remove the steaks from the skillet and allow them to rest on a plate.
5. **Sauté the Garlic:** Reduce heat slightly and add the minced garlic to the same skillet.
6. **Cook** for about 30 seconds, stirring frequently until fragrant.
7. **Deglaze the Pan:** Pour in the beef broth and let it simmer for about 2 minutes, scraping up any browned bits from the bottom of the skillet.
8. **Make the Creamy Sauce:** Add the heavy cream, grated Parmesan cheese, and dried thyme.
9. **Stir** continuously and allow the sauce to simmer until it thickens.
10. **Return the Steak:** Place the steaks back into the skillet and spoon the sauce over them.
11. **Let** them simmer for about 2 minutes so the flavors blend together.
12. **Garnish and Serve:** Sprinkle with chopped parsley and serve immediately while hot.

### SWAPS & NOTES

Steak Cuts Ribeye and sirloin both work beautifully, but you can also use: New York strip Filet mignon Flat iron steak  
Lighter Sauce Option Half-and-half can replace heavy cream, though the sauce will be slightly thinner.

Extra Flavor Boost Add a splash of white wine to the pan before adding the broth for additional depth.

Season the Steaks Pat the steaks dry with paper towels and season generously with salt and black pepper on both sides. 2.

Sear the Steak Heat olive oil or butter in a large skillet over medium-high heat .

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

Original recipe: <https://chefmaniac.com/perfectly-seared-steak-with-creamy-garlic-parmesan-sauce/>