

## Creamy Cajun Butter Steak Pasta Skillet: A Rich and Spicy One-Pan Dinner

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**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 2 ribeye steaks or flank steak, sliced thinly
- 12 ounces pasta, such as penne or fettuccine
- 2 tablespoons butter
- 2 tablespoons olive oil
- 2 tablespoons Cajun seasoning
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup beef broth
- 1/2 cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh parsley, chopped, for garnish

### DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the pasta according to package directions. Drain well and set aside.
2. In a large skillet, heat the butter and olive oil over medium-high heat.
3. Add the thinly sliced steak and season with : Cajun seasoning, smoked paprika, garlic powder, onion powder, salt, and pepper.
4. Cook the steak for 4 to 5 minutes, searing until browned and cooked to your liking. Remove the steak from the skillet and set aside.
5. In the same skillet, add the minced garlic and cook for about 1 minute, stirring frequently so it does not burn.
6. Pour in the heavy cream and beef broth, stirring to combine and scrape up any flavorful bits from the bottom of the pan.
7. Let the sauce simmer gently for 2 to 3 minutes until it starts to thicken slightly.
8. Add the cooked pasta to the skillet and toss until the noodles are coated in the sauce.
9. Return the steak to the skillet and stir gently to combine.
10. Sprinkle in the : Parmesan cheese and cook for another 2 to 3 minutes, stirring until the cheese melts smoothly into the sauce.
11. Taste and adjust the seasoning if needed, then finish with chopped fresh parsley before serving.
12. The finished skillet should be creamy and glossy, with bold Cajun flavor and tender bites of steak in every forkful.

## SWAPS & NOTES

: savory, creamy, spicy, and deeply satisfying.

What makes this dish so appealing is the balance between the Cajun seasoning and the buttery cream sauce.

The steak gets a flavorful sear with smoky spices, then the same pan turns into the base for a luscious garlic cream sauce that coats every bite of pasta.

Add a shower of Parmesan and a little fresh parsley, and you have a skillet dinner that feels special enough for company but easy enough for a weeknight.

## TIPS FOR SUCCESS

Slice the steak thinly and against the grain for the most tender bite.

This is especially important if you are using flank steak.

Do not overcrowd the skillet when searing the steak.

If needed, cook it in batches so the meat browns properly instead of steaming.

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

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