

Steak Alfredo Spaghetti with Mushrooms: A Creamy Steakhouse-Style Pasta Dinner

Steak Alfredo Spaghetti with Mushrooms and Cream Sauce



TIME

2 to 3 min

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INGREDIENTS

12 ounces spaghetti
1 pound steak, such as sirloin or ribeye, thinly sliced
2 cups mushrooms, sliced, button or cremini
2 tablespoons olive oil
3 tablespoons butter
4 cloves garlic, minced
1 1/2 cups heavy cream
1 cup grated Parmesan cheese
1/2 cup whole milk
Salt, to taste
Black pepper, to taste
Italian seasoning, to taste
Optional: chopped parsley and red pepper flakes for garnish

DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the spaghetti until al dente.
2. Reserve a little pasta water, then drain the spaghetti and set it aside.
3. Season the sliced steak with salt, black pepper, and Italian seasoning.
4. Heat the olive oil in a large skillet over high heat.
5. Sear the steak quickly for about 2 to 3 minutes, just until browned and cooked through. Remove and set aside.
6. In the same skillet, melt the butter.
7. Add the mushrooms and sauté for 5 to 6 minutes, until golden and tender.
8. Stir in the garlic and cook for about 1 minute until fragrant.
9. Pour in the heavy cream and milk, stirring well.
10. Let the sauce simmer gently for 3 to 4 minutes, until slightly thickened.
11. Stir in the : Parmesan cheese until the sauce becomes smooth and velvety.
12. Taste and adjust with salt and black pepper as needed.
13. Return the steak and cooked spaghetti to the skillet.
14. Toss everything together until well coated in the sauce.
15. Add a splash of reserved pasta water if needed to loosen the sauce.
16. Garnish with parsley, extra : Parmesan, and red pepper flakes if desired.
17. Serve hot.

18. The result is a rich, creamy pasta loaded with savory steak and mushrooms in every bite.

SWAPS & NOTES

This dish is flexible enough to work with what you have on hand.

Sirloin is a great option if you want something flavorful and a bit leaner, while ribeye gives the dish a more decadent, tender finish.

Just make sure to slice the steak thinly so it cooks quickly and stays tender.

For the mushrooms, button mushrooms work well, but cremini mushrooms add a slightly deeper flavor.

TIPS FOR SUCCESS

The key to getting the steak right is using high heat and cooking it quickly.

Thin slices only need a short sear, and overcooking can make them tough.

If needed, cook the steak in batches so the skillet stays hot and the meat browns instead of steaming.

For the sauce, keep the heat at a gentle simmer rather than a hard boil.

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Original recipe: <https://chefmaniac.com/steak-alfredo-spaghetti-with-mushrooms-a-creamy-steakhouse-style-pasta-dinner/>