

Garlic Butter Steak with Rigatoni That Feels Like a Restaurant Dinner at Home

1 lb steak tips, cut into bite-sized pieces



TIME
30 to 40 min

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INGREDIENTS

12 oz rigatoni pasta
1 lb steak tips, cut into bite-sized pieces
3 tablespoons butter, divided
2 tablespoons olive oil
4 cloves garlic, minced
1 teaspoon garlic powder
Salt, to taste
Black pepper, to taste
1 cup heavy cream
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 teaspoon Italian seasoning
Fresh parsley, chopped, for garnish

DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the rigatoni until al dente. Drain and set aside.
2. Heat the olive oil in a large skillet over medium-high heat.
3. Season the steak tips with salt, black pepper, and garlic powder.
4. Sear the steak in batches for about 2 to 3 minutes per side until browned and cooked to your liking.
5. Remove the steak and set aside.
6. Reduce the heat to medium and melt 2 tablespoons of butter in the same skillet.
7. Add the minced garlic and cook for about 1 minute until fragrant.
8. Pour in the heavy cream and stir in the : Italian seasoning.
9. Let it come to a gentle simmer.
10. Add the : Parmesan and mozzarella and stir until the sauce is smooth and creamy.
11. Add the cooked rigatoni to the skillet and toss to coat.
12. Return the steak tips to the pan and drizzle with the remaining tablespoon of butter.
13. Gently toss everything together.
14. Garnish with fresh parsley and serve warm.

SWAPS & NOTES

Sirloin or ribeye steak tips both work well for this dish in the matched versions, and rigatoni is especially useful

because the ridges catch the sauce.

Some public versions use a little more cheese or an extra cheese blend, but the most consistent accessible recipe pattern centers on mozzarella and Parmesan in a creamy garlic sauce.

If you want to build in a little heat, crushed red pepper flakes would fit naturally here.

Mushrooms or spinach would also work well if you want to stretch the dish a bit.

TIPS FOR SUCCESS

Pat the steak dry before searing so it browns instead of steaming.

The accessible matched versions emphasize a quick hard sear for the best texture on the steak tips.

Keep the sauce at a gentle simmer, not a hard boil, once the cream goes in.

That helps the cheese melt smoothly into the sauce.

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

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