

## Creamy Steak Penne Perfection for the Ultimate Comfort Food Dinner

Creamy Steak Penne Perfection



TIME

**2 to 4 min**

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SOURCE

**ChefManiac**

### INGREDIENTS

12 ounces penne pasta  
1 pound steak, sliced into bite-sized strips or cubes  
1 tablespoon olive oil  
1 tablespoon butter  
3 garlic cloves, minced  
1 small onion, finely chopped  
1 cup heavy cream  
3/4 cup beef broth  
1/2 cup grated Parmesan cheese  
1 teaspoon Italian seasoning  
1/2 teaspoon paprika  
Salt, to taste  
Black pepper, to taste  
Fresh parsley, chopped, for garnish  
Optional add-ins:  
8 ounces mushrooms, sliced  
2 cups fresh spinach  
Crushed red pepper flakes for heat

### DIRECTIONS

1. Cook the pasta. Boil the penne in salted water according to package directions until al dente. Reserve about 1/2 cup pasta water, then drain.
2. Season the steak. Pat the steak dry and season with salt, pepper, and paprika.
3. Sear the steak. Heat olive oil in a large skillet over medium-high heat. Add the steak and cook for 2 to 4 minutes, depending on thickness, until browned. Remove from the skillet and set aside.
4. Build the flavor base. Lower the heat slightly and add butter, onion, and garlic to the skillet. Cook until softened and fragrant. If using mushrooms, add them here and cook until browned.
5. Make the sauce. Pour in the beef broth and scrape up any browned bits from the bottom of the pan. Stir in the heavy cream, Italian seasoning, and Parmesan cheese. Simmer gently until the sauce thickens slightly.
6. Combine everything. Add the cooked penne to the sauce and toss until coated. Return the steak to the skillet and stir gently to combine. Add spinach here if using, letting it wilt into the sauce.
7. Adjust and serve. If needed, loosen the sauce with a splash of reserved pasta water. Taste and adjust the seasoning, then garnish with parsley and extra Parmesan before serving.

### SWAPS & NOTES

Sirloin, ribeye, or strip steak all work well here.

Sirloin is a great choice if you want good flavor without going too expensive.

Heavy cream gives the sauce its rich texture, but half-and-half

can be used for a lighter version, keeping in mind the sauce will be a bit thinner.

Penne is ideal because the sauce gets into the ridges and the hollow center, but rigatoni or ziti also work.

### TIPS FOR SUCCESS

Since it goes back into the sauce at the end, it is best to sear it quickly and pull it off the heat while it is still tender.

That helps it stay juicy instead of becoming tough.

Also, keep the sauce at a gentle simmer after adding the cream.

High heat can make creamy sauces separate or reduce too aggressively.

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

Original recipe: <https://chefmaniac.com/creamy-steak-penne-perfection-for-the-ultimate-comfort-food-dinner/>