

Garlic Butter Parmesan Beef Linguine in Rich Cream Sauce for the Ultimate Comfort Dinner

1 pound beef sirloin, flank steak, or ground beef



TIME
15 min

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INGREDIENTS

- 12 ounces linguine
- 1 pound beef sirloin, flank steak, or ground beef
- 1 teaspoon salt, divided
- 1/2 teaspoon black pepper
- 1/2 teaspoon Italian seasoning
- 2 tablespoons olive oil
- 3 tablespoons butter
- 5 cloves garlic, minced
- 1 small onion, finely diced
- 1 cup beef broth
- 1 cup heavy cream
- 1 cup freshly grated Parmesan cheese
- 1/2 teaspoon paprika
- 1/4 teaspoon crushed red pepper flakes, optional
- 2 tablespoons chopped parsley
- Extra Parmesan, for serving

DIRECTIONS

1. Cook the pasta. Bring a large pot of salted water to a boil and cook the linguine according to package directions until al dente. Reserve about 1/2 cup pasta water, then drain and set aside.
2. Season the beef. If using sliced beef, season it with 1/2 teaspoon salt, black pepper, and Italian seasoning. If using ground beef, season it in the pan as it cooks.
3. Cook the beef. Heat the olive oil in a large skillet over medium-high heat. Add the beef and cook until browned and cooked through. If using sliced beef, sear quickly so it stays tender. Remove the beef from the skillet and set aside.
4. Build the flavor base. Lower the heat to medium and add the butter to the same skillet. Stir in the onion and cook until softened, about 3 minutes. Add the garlic and cook for 30 seconds until fragrant.
5. Make the sauce. Pour in the beef broth and scrape up any browned bits from the bottom of the skillet. Stir in the heavy cream, paprika, red pepper flakes if using, and remaining salt. Let it simmer gently for 2 to 3 minutes.
6. Add the : Parmesan. Stir in the Parmesan cheese until melted and smooth.
7. Bring it all together. Return the cooked beef to the skillet, then add the linguine. Toss until everything is coated in the sauce. Add a splash of reserved pasta water if needed to loosen the sauce.
8. Finish and serve. Sprinkle in the chopped parsley and serve hot with extra Parmesan on top.

SWAPS & NOTES

You can make this with sliced steak for a more upscale feel or with ground beef for an even easier weeknight version.

Both work well, so it really depends on what you have and the kind of texture you want.

Freshly grated Parmesan makes the smoothest sauce, so I strongly recommend it if possible.

Pre-shredded cheese can work, but it may not melt quite as cleanly.

TIPS FOR SUCCESS

The biggest key to getting this recipe right is keeping the sauce at a gentle simmer rather than a hard boil.

Cream sauces can separate if they get too hot, so medium to low heat is your friend once the cream goes in.

If you're using sliced steak, make sure to cut it against the grain so it stays tender.

Also, don't overcrowd the skillet during the searing step.

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