

My Go-To Garlic Butter Steak Bites and Parmesan Shells Recipe for Easy Elegance

Perfectly seared and tender in just minutes.



GARLIC BUTTER STEAK BITES & CREAMY PARMESAN SHELLS
You Will Need
- 1 lb sirloin steak (cut into bite-sized pieces)
- 3 tbsp butter
- 1 tbsp olive oil
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TIME
10 min

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 10 minutes |
Cook Time: 20 minutes)

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Pasta
3. I start by cooking the pasta shells in salted boiling water until al dente. I reserve about 1/2 cup of pasta water, drain the pasta, and set it aside.
4. Sear the : Steak Bites
5. While the pasta cooks, I heat olive oil in a large skillet over medium-high heat. I season the steak bites generously with salt and pepper, then sear them in batches for about 2 minutes per side. Once browned and cooked to my liking, I remove the steak and set it aside.
6. Make the : Garlic Butter Sauce
7. In the same skillet, I melt the butter and add the minced garlic. I cook for about 30 seconds, scraping up all those flavorful bits from the pan. I return the steak bites to the skillet and toss them in the garlic butter until coated.
8. Make the : Creamy Parmesan Shells
9. In a separate saucepan, I melt butter and saut  the minced garlic for about 1 minute. I pour in the heavy cream, bring it to a gentle simmer, and stir in the Parmesan cheese until smooth. I season with salt, pepper, and crushed red pepper flakes, then toss in the cooked pasta shells, adding reserved pasta water as needed to loosen the sauce.
10. Plate and : Serve
11. I spoon the creamy shells onto plates, top with garlic butter steak bites, and garnish with freshly chopped parsley.

12. My Favorite : Tips for the Best Steak Bites and Creamy Shells
13. Use a hot skillet:
14. The key to caramelized steak bites is a hot pan and not overcrowding.
15. Let the steak rest:
16. Even just a few minutes off the heat keeps the bites juicy.
17. Use freshly grated : Parmesan:
18. It melts smoother and tastes richer than pre-grated cheese.
19. Reserve pasta water:
20. It's magic for adjusting sauce consistency.
21. Add a squeeze of lemon:
22. A little acidity brightens the richness of the dish.
23. What I : Serve with This Meal
24. This dish is indulgent on its own, but I like to pair it with:
25. A crisp green salad with balsamic vinaigrette

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