

Creamy Steak Penne with Crispy Onion Topping



Ingredients:

12 oz penne pasta
1 lb steak (sirloin or ribeye), cut into bite-sized pieces
Salt, black pepper, garlic powder, smoked paprika
2 tbsp olive oil
3 tbsp butter
4 cloves garlic, minced
 $\frac{3}{4}$ cup heavy cream
 $\frac{1}{2}$ cup milk
 $\frac{3}{4}$ cup grated parmesan cheese
 $\frac{1}{2}$ cup shredded mozzarella (optional for extra melt)
1 cup crispy fried onions (store-bought or homemade)
Optional: chopped parsley, red pepper flakes

Instructions:

Cook the pasta:

Boil penne in salted water until al dente. Drain and set aside.

Sear the steak:

Season steak with salt, pepper, garlic powder, and smoked paprika. Heat olive oil in a skillet over medium-high heat. Sear steak for 2–3 minutes per side until browned and cooked to your liking. Remove and set aside.

Make the cream sauce:

Lower heat to medium. In the same skillet, melt butter. Add garlic and sauté 1 minute until fragrant. Stir in cream and milk. Simmer 3–4 minutes to slightly thicken.

Add the cheese:

Stir in parmesan and mozzarella until melted and smooth. Adjust seasoning to taste.

Bring it all together:

Add cooked penne and steak bites back to the skillet. Toss gently to coat in the creamy sauce.

Top and finish:

Sprinkle crispy fried onions evenly over the top. Serve immediately, or for an extra-crispy finish, transfer to a baking dish, top with onions, and broil for 2–3 minutes until golden.

Why It Works: The creamy, garlicky sauce wraps every bite in comfort, while the crispy onions add the perfect crunch and savory finish. It's the kind of dish that feels like a fancy steakhouse meal—but easy enough for any weeknight