

One-Skillet Spicy Garlic Butter Parmesan Steak Pasta



Ingredients:

- 1 lb steak (sirloin or ribeye), sliced thin
- 4 cups beef broth
- 3 cups penne pasta (uncooked)
- 4 tbsp butter
- 6 cloves garlic, minced
- 1 tsp crushed red pepper flakes (adjust to spice preference)
- 1 tsp Italian seasoning
- Salt & black pepper, to taste
- 1 cup grated Parmesan cheese
- ½ cup heavy cream
- 2 tbsp olive oil
- 2 tbsp fresh parsley, chopped

Instructions:

1. Cook the steak:

- Heat olive oil in a large skillet over medium-high heat.
- Season steak slices with salt and black pepper.
- Sear steak for 2–3 minutes per side until browned but still pink inside. Remove from skillet and set aside.

2. Make the garlic butter base:

- In the same skillet, add butter.
- Once melted, add minced garlic, red pepper flakes, and Italian seasoning. Sauté until fragrant (about 1 minute).

3. Cook the pasta in broth:

- Pour in beef broth and bring to a boil.
- Add the uncooked penne pasta and cook uncovered, stirring occasionally, until pasta is al dente and most of the broth is absorbed (about 12–14 minutes).

4. Create the creamy sauce:

- Stir in heavy cream and Parmesan cheese until a creamy sauce forms.
- Adjust seasoning with extra salt, pepper, or red pepper flakes if needed.

5. Add steak back:

- Return the seared steak pieces to the skillet and toss with the pasta.
- Let it cook together for 2 minutes so flavors combine.

6. Finish & serve:

- Garnish with fresh parsley and extra Parmesan.

- Serve hot and enjoy!