

# Steak Bites with Pasta



## Ingredients:

### For the Steak Bites:

1 lb sirloin or ribeye steak, cut into bite-sized pieces  
2 tablespoons of butter  
1 tablespoon olive oil  
3 cloves garlic, minced  
½ teaspoon salt  
½ teaspoon black pepper  
½ teaspoon smoked paprika  
1 teaspoon Worcestershire sauce

### For the Zesty Lemon Basil Alfredo:

12 oz fettuccine or linguine pasta  
2 tablespoons of butter  
2 cloves garlic, minced  
1 cup heavy cream  
½ cup chicken broth  
½ teaspoon salt  
½ teaspoon black pepper  
1 teaspoon lemon zest  
1 tablespoon fresh lemon juice  
½ cup grated Parmesan cheese  
¼ cup fresh basil, chopped  
2 tablespoons fresh parsley, chopped (for garnish)

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Cooking Time: 30 min. | Servings: 4

## Instructions:

**Cook pasta according to package instructions.**

Drain and set aside.

Heat olive oil in a large skillet over medium-high heat.

Add steak bites and season with salt, black pepper, and smoked paprika.

Sear for 2-3 minutes per side until browned. Reduce heat to medium, add butter and garlic.

Stir and cook for another minute until fragrant. Remove steak bites and set aside.

In the same skillet, melt butter over medium heat. Add garlic and sauté for 1 minute.

Pour in heavy cream and chicken broth, then stir in salt, black pepper, lemon zest, and lemon juice. Simmer for 2 minutes.

Add Parmesan cheese and stir until it is smooth and creamy.

Toss cooked pasta into the Alfredo sauce until well coated. Stir in fresh basil.

Return steak bites to the pan, stirring to combine. Garnish with fresh parsley and serve.