





# Garlic Butter Steak Parmesan Rigatoni

Indulge in a rich and creamy pasta dish featuring perfectly cooked steak, tossed in a flavorful garlic butter sauce. This satisfying meal is sure to become a new favorite.

 Dinner

 Pasta

 <b>Prep Time</b>	 <b>Cook Time</b>	 <b>Servings</b>
0 Minutes	0 Minutes	Four Person
 <b>Difficulty</b>	 <b>Diet</b>	 <b>Ingredients</b>
Easy	Non Veg	12

## Directions

- Bring a large pot of salted water to a boil and cook the rigatoni according to the package instructions. Drain and set aside.
- Heat a drizzle of olive oil in a large skillet over medium-high heat. Season the steak cubes with salt and pepper, then add them to the skillet. Cook for 4-5 minutes, or until the steak is browned on all sides and cooked to your desired doneness. Remove the steak from the skillet and set aside.
- In the same skillet, melt 2 tablespoons of butter over medium heat. Add the minced garlic and sauté for 1-2 minutes, until fragrant. Pour in the beef broth and bring to a simmer, scraping any flavorful bits off the bottom of the skillet.
- Stir in the heavy cream, Parmesan cheese, Italian seasoning, and the remaining 2 tablespoons of butter. Let the sauce simmer for 3-4 minutes, until it thickens slightly.
- Add the cooked rigatoni and steak back into the skillet. Toss everything together to coat the pasta and steak in the creamy garlic butter sauce. Let everything cook together for another 2 minutes.
- Garnish with fresh parsley and serve hot.

## Ingredients

Name	Measurement	Quantity	Notes
Parmesan cheese	Cups	1/2	grated
Heavy cream	Cups	1/2	
Pepper	Other	N/A	to taste
Olive oil	Other	N/A	for cooking the steak
Garlic	Other	4	minced

Name	Measurement	Quantity	Notes
Parsley	Other	N/A	fresh, chopped (for garnish)
Italian seasoning	Teaspoons	1	
Steak	Pounds	1	such as sirloin or flank steak, cut into bite-sized cubes
Salt	Other	N/A	to taste
Rigatoni pasta	Ounces	12	
Butter	Tablespoons	4	divided
Beef broth	Cups	1/2	