



Cheesy Garlic Steak Bites over Creamy Linguine Pasta



Ingredients Steak Bites:

- 1.5 lbs. sirloin steak, cut into 1-inch cubes
- 2 TBLS olive oil
- 4 TBLS butter, divided
- 4 cloves garlic, minced
- 2 TBLS Cajun seasoning
- 1 tsp smoked paprika
- ½ tsp black pepper
- ¼ tsp salt

Ingredients, Creamy Linguine:

- 1 lb. linguine pasta
- 6 TBLS butter
- 4 cloves garlic, minced
- 3 cups heavy cream
- 1 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese
- ½ cup grated Romano cheese
- 1 tsp salt
- ½ tsp black pepper
- ¼ tsp garlic powder

Method:

1. In a large bowl, toss the steak cubes with olive oil, Cajun seasoning, smoked paprika, salt, and pepper. Ensure the steak is evenly coated.
2. Heat 2 tablespoons of butter in a large skillet over medium-high heat. Add half of the steak cubes to the skillet in a single layer, ensuring not to overcrowd. Sear for 2-3 minutes per side, until golden brown and cooked to your desired doneness.
3. Remove from skillet and set aside. Repeat with the remaining steak cubes and another 2 tablespoons of butter.
4. While the steak is searing, cook the linguine pasta according to package directions until al dente. Drain the pasta and set aside.
5. In the same skillet used for the steak, melt 6 tablespoons of butter over medium heat. Add the minced garlic and cook for about 1 minute, until fragrant. Be careful not to burn the garlic.



6. Pour in the heavy cream and bring to a simmer. Reduce heat to low and stir in the Parmesan cheese, mozzarella cheese, and Romano cheese. Stir until the cheeses are fully melted and the sauce is smooth and creamy. Season with salt, pepper, and garlic powder.
7. Add the cooked linguine pasta to the creamy cheese sauce and toss to coat evenly. To serve, divide the creamy linguine among plates and top with the seared steak bites. Serve immediately and enjoy the cheesy, garlicky goodness!