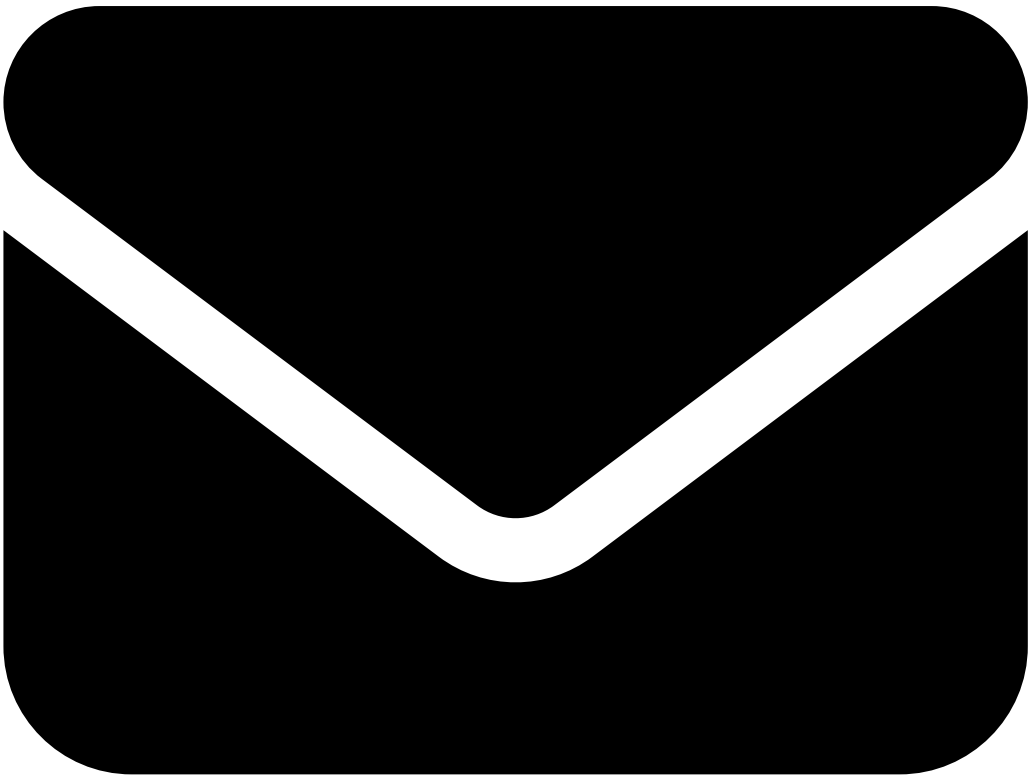
Creamy Cavatappi Philly Pasta

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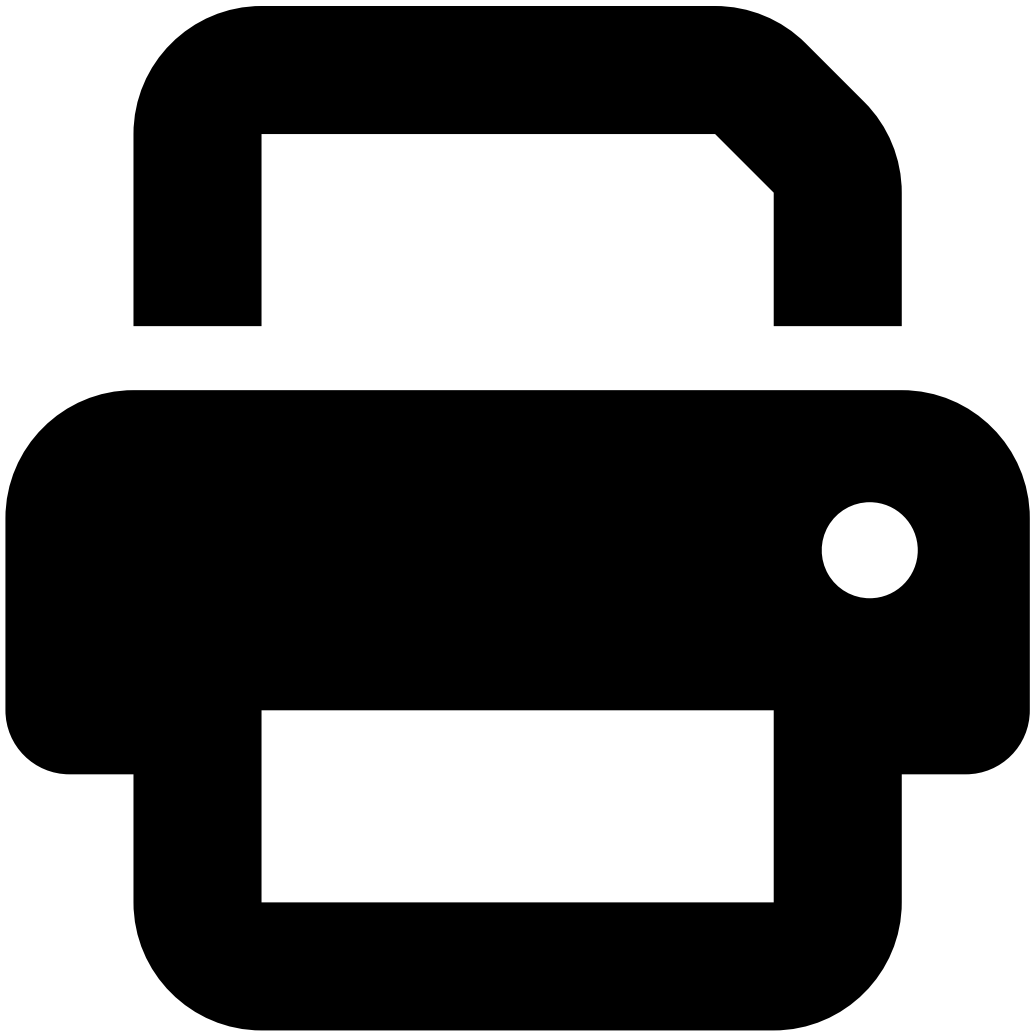









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This Creamy Cavatappi Philly Pasta is showcasing one of my favorite flavors the Philly Cheese Steak, and one of my favorite pasta Cavatappi shaped pasta.
Corkscrew shaped pasta tossed in a creamy, cheesy sauce of tender sirloin steak, flavorful bell peppers, and mild tasty spinach will have family and friends craving seconds.

Our first eatery was a busy hole in the wall submarine sandwich shop, in a California town that had no idea what a submarine sandwich was, the Philly cheese steak submarine was the top seller. This Creamy Cavatappi Philly Paste recipe was inspired by that sandwich.

Some Ingredients I used To make This Creamy Cavatappi Philly Paste

I used Cavatappi in this Creamy Cavatappi Philly Paste , it’s

one of my favorite pasta shape, If that weren't enough there's more.

Cavatappi is a short pasta tube that looks similar to small corkscrews. It's slender, spiral shape makes it great for serving with sauces, the prefect shape to hold this chunky pasta sauce full of Italian flavors.

The bell peppers I used where what I had on hand 1 red and 2 yellow, you can use what you have or what you your taste preference is.

Also in this easy pasta recipe I used my Real Easy Marinara sauce, something I always have on hand, if you don't use your favorite store bought.

One other must have in any Italian kitchen and what I use to saute, is a good olive oil.

It doesn't have to be extra virgin olive oil save that for salads, for sautéing a good quality and less pricy olive oil is good for cooking, unless the main sauce ingredient is olive oil then it's worth the higher cost of using extra virgin olive oil.

One more important thing to use not only in this Creamy Cavatappi Philly Pasta recipe but in everything you saute is the right size saute pan. The right size pan can make all the difference to a meal that's so-so to real recipe success.

One more thing I use is your input to decide on recipes. So please leave me a comment on your experiences with my recipes and please don't forget to tag me on Instagram with your creations. I love hearing for you!!!!

Creamy Cavatappi Philly Pasta



Cavatappi pasta is tossed with tender sirloin, colorful bell peppers, spinach, and melted mozzarella in a creamy marinara sauce finished with Parmesan and fresh herbs.

- 1 lb Cavatappi pasta
- 1/2 lb thinly sliced sirloin steak
- 3 diced small bell peppers
- 2 cups chopped spinach
- 2 tbsp each olive oil and butter
- 1 chopped yellow onion
- 3 tbsp chopped garlic
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 1 cup heavy cream
- 1 cup marinara
- 2 cups reserved pasta water
- 2 tbsp each chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook pasta according to package directions reserving 2 cups of the water
2. Meanwhile in a large saute pan bring the butter and oil to moderate heat
3. Add the onions and garlic saute until tender and just beginning to brown
4. Add the bell peppers saute until tender
5. Add the steak salt and pepper now saute until steak is slightly browned
6. Deglaze the pan with the pasta water scraping up the

brown bits
7. Add the marinara and cream simmer covered for 20 minutes
8. Add the spinach, herbs, mozzarella and parmesan cheese simmer 5 minutes longer or until cheese is melted and spinach is wilted
9. Toss in the drained pasta adjust seasonings and enjoy