

30 minute Steak and Mushroom Pasta

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One of my favorite winter comfort foods is pasta. When I find it difficult to come up with a meal everyone will like, I turn to pasta, it's easy, quick, delicious, inexpensive and WHO doesn't love pasta??? Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add sirloin steak , cremini mushrooms and you have a guaranteed crowd pleaser!!!!



That's all it takes, adding some add-ins to pasta to make a meal that is cause for celebration. If you don't have cremini mushrooms use white button mushrooms. Cremini, portabellas, and white button mushrooms are all the same variety the difference is age, white mushrooms the youngest, the granddaddy of mushrooms the portabella are the oldest.

Rich and creamy this steak pasta is full of robust flavors, that can be on your table in less than 30 minutes, but your family and friends will think it took hours.



Pasta is a weeknight superhero, it cooks quickly and is extremely versatile, yet can feel like a restaurant dinner, like this steak pasta meal.

This recipe calls for ingredients you probably already have on hand, butter, garlic, cream, spinach which together create a creamy, saucy Italian flavored dinner. The best part it can be on your table in less than 30 minutes. This steak pasta recipe is quick enough for busy weeknight family meals, but feels special enough for Saturday night dinner with friends. It's a perfect way to show off what a great "home chef" you are. Steak can be expensive, if you add it to pasta, it's an affordable meal you can have on your weekly menu.

This recipe was inspired by my love of pasta, one of my top restaurant' luxury' meals, I simplified the recipe for the "home chef". You can also roast the steak, instead of sauteing it, If I use this method and I often do for a hands-free option, I use my toaster oven, instead of heating up my large oven to roast small amounts of meats.

I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

In some recipes I do use wine, Am okay with that, if your not



use stock.

When cooking pasta salt the water before bringing it to a boil. The water should be boiling rapidly before dropping the pasta.

I used linguine, you can use any shape pasta or flavor pasta you like. Reserve a few cups of pasta water to add to your sauce if it's too dry.

It's also easier if the pasta water pan is on the back burner and the saute pan on the front one. I like this 8 quart stock pot for pasta and soups.

Use a large enough saute pan so you don't crowd the ingredients.

In the restaurant we precooked our pasta halfway and ran it under cold water to stop the cooking process, when we had an order we put the pasta in a strainer, dropped in boiling water, it taste like it was just cooked . You can use the same process at home, if you cooked to much it stays fresh for one day. If you love easy and delicious pasta recipes that are easy to make , use few ingredients and taste delicious try my vegetarian greens and beans pasta or my personal favorite Spaghetti alla Nerano

If you make this recipe let me know your experience, comments, feedback whatever you feel like talking about.

That's my favorite part , hearing from you, and please don't

forget to tag me on Instagram.....

Ingredients serves 4

1 Lbs. long pasta noodles

1 lb Sirloin steak cut in strips

4 cups sliced cremini mushrooms

2 cups chopped spinach

2 tablespoons chopped garlic

1/2 chopped onion

1 cup heavy whipping cream

1 cup chicken stock or white wine

1 Tbs. each chopped Italian parsley, basil, and thyme

2 Tbs. each olive oil and butter

Instruction

Cook pasta according to package directions

reserve 2 cups pasta water

Mean while cut steak into strips

Heat oil and butter

Saute onion and garlic until opaque

Add mushrooms saute until golden about 5 minutes

Add steak, salt and pepper **NOW** to taste saute steak until golden brown

De glaze pan with chicken stock or white wine

Add heavy whipping cream

Simmer until sauce thickens about 10 minutes

Add spinach, , and herbs last 5 minutes

If the sauce is too thick add the reserved pasta water to reach your desired consistency

Drain pasta toss in sauce

Top with additional Italian parsley and parmesan cheese

Salt and pepper to taste

ENJOY!!!!