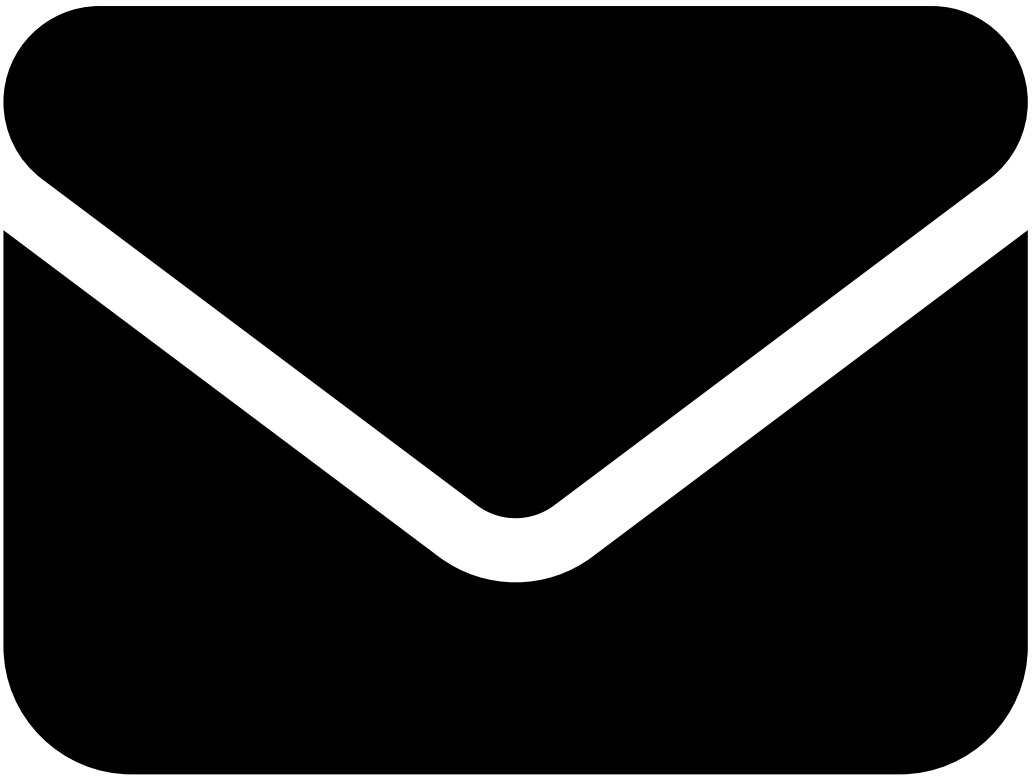
30 minute Steak and Mushroom Pasta

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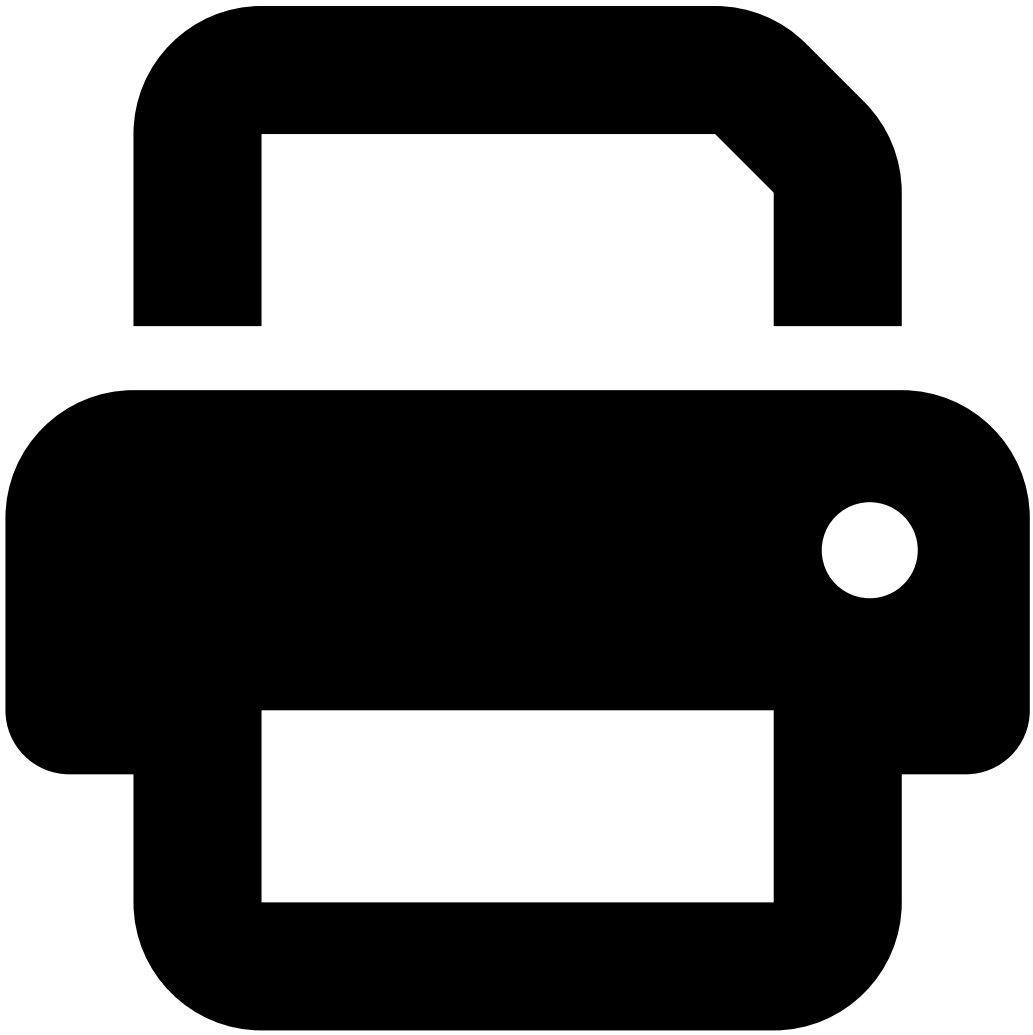
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One of my favorite winter comfort foods is pasta. When I find it difficult to come up with a meal everyone will like, I turn to pasta, it’s easy, quick, delicious, inexpensive and WHO doesn’t love pasta??? Pasta is delicious plain and simple, think 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 prefect 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…….

30-Minute Steak and Mushroom Pasta



- 1 pound long pasta (fettuccine, linguine, spaghetti, or pappardelle)
- 1 pound sirloin steak, cut into thin strips
- Salt and freshly ground black pepper, to taste
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- ½ medium onion, finely chopped

- 2 tbsp garlic, minced
- 4 cups cremini mushrooms, sliced
- 1 cup chicken stock or dry white wine
- 1 cup heavy whipping cream
- 2 cup fresh spinach, roughly chopped
- 1 tbsp chopped fresh Italian parsley
- 1 tbsp chopped fresh basil
- 1 tbsp chopped fresh thyme
- 2 cups reserved pasta water
- Freshly grated Parmesan cheese, for serving ((optional))

1. Bring a large pot of salted water to a boil. Cook the pasta according to the package directions until al dente. Before draining, reserve 2 cups of the pasta cooking water. Drain the pasta and set aside.
2. While the pasta cooks, season the steak strips generously with salt and freshly ground black pepper.
3. Heat the olive oil and butter in a large skillet over medium-high heat.
4. Add the onion and cook for 3–4 minutes, until softened. Stir in the garlic and cook for 30 seconds, until fragrant.
5. Add the sliced mushrooms and sauté for 5–6 minutes, stirring occasionally, until they are browned and have released most of their moisture.
6. Add the steak strips and cook for 2–3 minutes, stirring frequently, until browned on the outside but still tender.
7. Pour in the chicken stock or white wine, scraping up any browned bits from the bottom of the pan. Simmer for 2 minutes.
8. Stir in the heavy cream and bring the sauce to a gentle

simmer. Cook for 8–10 minutes, until the sauce begins to thicken.

9. Add the spinach, parsley, basil, and thyme. Cook for another 2–3 minutes, until the spinach has wilted.
10. If the sauce becomes too thick, gradually stir in the reserved pasta water until it reaches your desired consistency.
11. Add the cooked pasta to the skillet and toss until evenly coated in the creamy steak and mushroom sauce.
12. Serve immediately, topped with freshly grated Parmesan cheese, extra chopped parsley, and freshly cracked black pepper.
13. Slice the steak against the grain for the most tender bites.

    Avoid overcrowding the pan when cooking the steak so it browns instead of steams.

    Baby bella mushrooms can be substituted for cremini mushrooms.

    Pair with garlic bread and a simple green salad for a complete meal.