

Peppered Steak and Pasta

Savor the succulent flavors of peppered steak and pasta, a tantalizing dish featuring juicy steak slices served atop perfectly cooked pasta, all enveloped in a rich and peppery sauce for a delightful culinary experience.

INGREDIENTS

- 1 boneless sirloin or top round steak (1 to 1 ½ lbs)
- 3 **tbps** margarine, butter or spread with no trans fat
- 1 (4.7 oz) **package** PASTA RONI® Fettuccine Alfredo
- 2 **cups** packed torn fresh spinach leaves or baby spinach leaves
- 2 **cloves** garlic, minced
- 1/2 **tsp** salt
- 3/4 **tsp** cracked black peppercorns
- 1/2 **cup** milk

HOW TO MAKE

DIRECTIONS

Preheat grill or broiler. Combine garlic, peppercorns and salt. Rub mixture over steak. Grill steak over medium coals or broil 4 to 5-inches from heat source for 5 to 6 minutes on each side for medium-rare steak.

Meanwhile, in medium saucepan, bring 1 ¼ cups water, milk, margarine, pasta and Special Seasonings just to a boil. Reduce heat to low. Gently boil uncovered, 5 to 6 minutes or until pasta is slightly firm, stirring frequently.

Stir in spinach; cook 1 minute or until wilted. Remove from heat; let stand 3 minutes before serving. Carve steak into thin slices; serve over pasta.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

