



PASTA POMODORO WITH STEAK

Balsamic cremini mushrooms, Parmesan cheese

COOK TIME
25 MIN

SERVINGS
2

CALORIES PER SERVING
490

A hearty pasta dish to warm up cool spring nights. Sirloin steaks are pan-seared, then join a tangy-sweet sauté of cremini mushrooms and balsamic vinegar over pasta pomodoro. Tender whole-wheat spaghetti is strewn with grape tomatoes and garlic, which give this dish its classic Italian flavor. Parmesan cheese and parsley add a savory finishing touch.

- INGREDIENTS (8 ITEMS)**
- 2 (5 oz) **Sirloin steaks**
 - 4 oz **Whole-wheat spaghetti** W
 - 2 tbsp **Parmesan cheese** D
 - 4 oz **Grape tomatoes**
 - ¼ oz **Garlic**
 - ¼ oz **Parsley**
 - 4 oz **Cremini mushrooms**
 - 2 ½ tbsp **Balsamic vinegar**

- WHAT YOU'LL NEED**
- large pot
 - medium & large sauté pans
 - measuring spoons
 - strainer
 - thermometer

- ALLERGENS**
- W WHEAT
 - D DAIRY

COOKING FOR 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce is organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat can be harmful to your health. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at help@greenchef.com

1 COOK PASTA

- Bring a large pot of lightly salted water to a boil. Add **whole-wheat spaghetti** to boiling water. Stir. Cook 9-12 minutes, or until al dente.
- Strain **pasta**. Return to pot. Drizzle with 1-2 teaspoons olive oil. Stir to coat.

See Step 5 to finish.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP VEGGIES

- Wipe **cremini mushrooms** clean with a damp paper towel. Remove stems, if desired. Cut into about ¼-inch thick slices.
- Mince **garlic**.
- Halve **grape tomatoes**.
- De-stem **parsley**; finely chop leaves.

3 SEASON & COOK STEAKS

- Season both sides of **sirloin steaks** with salt and pepper.
- Heat about 1 ½ tablespoons cooking oil in a medium sauté pan over medium heat. Once pan is hot, add **steaks**. Sear 3-5 minutes on each side, or until steaks are fully cooked (or to desired doneness).*
- Transfer **steaks** to cutting board. Let rest at least 3 minutes.

**Take Note: Steaks are fully cooked when internal temperature reaches 145 degrees.*

4 COOK MUSHROOMS

- Heat about 1 ½ tablespoons cooking oil in pan used for steaks over medium heat. Add **mushrooms** to hot pan. Lightly season with salt and pepper. Cook 4-5 minutes, or until softened, stirring occasionally.
- Add **balsamic vinegar** to pan.* Reduce heat to low. Simmer 1-2 minutes, or until liquid is reduced by about half, stirring occasionally. Salt and pepper to taste. Remove from heat.

**Customize It! Add 1-2 tablespoons butter to give the mushrooms a rich, creamy flavor.*

5 FINISH PASTA

- Heat about 2 tablespoons olive oil in a large sauté pan over medium heat. Add **garlic** to pan. Lightly season with salt and pepper. Stir. Cook 1-2 minutes, or until fragrant, stirring frequently.
- Add **grape tomatoes**. Stir. Cook 5-6 minutes, or until tomatoes are softened, stirring occasionally.
- Transfer **pasta** to pan. Drizzle with 1-2 tablespoons olive oil. Sprinkle with **parsley**. Salt and pepper to taste. Stir to coat.

6 PLATE YOUR DISH

- Cut **steaks** against the grain into 6-8 slices each.
- Divide **pasta pomodoro** between plates. Fan **steak** over pasta and top with **balsamic mushrooms**. Garnish dish with **Parmesan cheese**.
- Enjoy!

