



# CREAMY DREAMY STEAK PASTA

HEAT LEVEL 

A creamy pasta dish the whole family will love! Packed with steak, mushrooms and penne tossed in a rich, peppery mushroom sauce. Quick to make, even better to eat!

25 Mins

4 Servings



## INGREDIENTS

- 300 g cooked seared steak, sliced thin (rump, sirloin or fillet work well)
- 250 g penne pasta
- 15 ml (1 Tbsp) olive oil
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 3 sprigs thyme
- 200 g mushrooms, sliced (brown or button)
- 15 ml (1 Tbsp) Spur Heat & Pour Pepper Sauce
- 125 ml (½ cup) Spur Heat & Pour Mushroom Sauce
- 125 ml (½ cup) fresh cream
- 60 ml (¼ cup) pasta cooking water (reserve before draining)
- Zest of 1 lemon
- 30 ml (2 Tbsp) lemon juice (adjust to taste)
- Large handful fresh flat-leaf parsley, roughly chopped
- Salt and black pepper, to taste
- Parmesan cheese, to serve

## METHOD

- 1 Bring a large pot of salted water to a boil. Cook penne until al dente. Reserve ¼ cup pasta water, then
- 2 drain and set aside.
- 3 In a large frying pan, heat olive oil over medium heat. Add chopped onion and sauté for 3-4 minutes until
- 4 soft. Add garlic and thyme and cook for 30 seconds.
- 5 Add mushrooms and a pinch of salt. Cook for 5-6 minutes until golden and tender. If needed, add a
- 6 splash of water or oil to help them brown.
- 7 Lower the heat slightly. Stir in Spur Pepper Sauce and Spur Mushroom Sauce. Add cream and mix to
- 8 combine. Simmer for 2 minutes until gently bubbling.
- 9 Add your leftover steak slices to the pan to warm through. Pour in the reserved pasta water to loosen the
- 10 sauce if needed.
- 11 Add lemon zest, lemon juice, and most of the chopped parsley. Taste and adjust salt and pepper. Add
- 12 more lemon juice if you like it punchier.
- 13 Toss in the cooked penne and mix until everything is well coated and silky.
- 14 Divide between bowls to serve, top with extra parsley and a sprinkle of Parmesan. For an extra flavour
- 15 punch add a drizzle of brown butter. Serve immediately.

## VARIATIONS

### Tips:

- If your steak is rare or medium-rare, slice it just before adding to the sauce, so it doesn't overcook.

