

## Creamy Steak & Spinach Fettuccine



Servings:

**6**

Prep Time:

**10 minutes**

Cook Time:

**30 minutes**

### Ingredients

- 12 oz **Fettuccine Pasta**
- 1 lb **Thin Sliced Sirloin Strip Steaks**
- 2 tbsp **Olive Oil**
- 3 cups **Baby Spinach**
- 2 tbsp **All Purpose Flour**
- 2 cups **Milk**
- ½ cup **Grated Parmesan Cheese**
- 3 cloves **Garlic**, minced
- 1 ½ cups **Cherry Tomatoes**, halved
- 2 tbsp **Butter**
- - **Salt & Pepper to Taste**

### Method of Preparation

#### Step 1

Cook pasta in salted water according to instructions on the package. Drain and set aside.

#### Step 2

Baste steak with olive oil, salt and pepper on both sides

Sear over med high heat, about 3 minutes per side until cooked to your preferred temperature. Remove from heat and let rest.

Slice into thin strips.

#### Step 3

Add butter to the pan over medium heat.

Sauté garlic for 1 minute.

#### Step 4

Whisk flour into pan and cook for 1 minute.

#### Step 5

Add milk and simmer for 5 minutes until thickened.

Add parmesan cheese, salt and pepper to taste and mix well.

#### Step 6

Add tomatoes to sauce and cook for 1-2 minutes.

#### Step 7

Add spinach and mix well, allowing to cook down until tender.

**Step 8**

Add pasta and toss well. Top with steak.

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