

Steak and Mushroom Pasta

A savory and hearty dish combining tender steak with flavorful mushrooms in a creamy pasta sauce.


40 min

Total time

Intermediate

Difficulty

700

kcal / serving

Ingredients

- 1 steak (such as ribeye or sirloin), 1 cup sliced mushrooms, 1/2 cup heavy cream, 1/2 cup beef broth, 1/2 onion (chopped), 2 garlic cloves (minced), 1 tablespoon olive oil, 1/2 teaspoon dried thyme, Salt and pepper to taste, 1 serving of pasta of your choice

Steps

- 1 Season the steak with salt and pepper. Heat olive oil in a skillet over medium-high heat. Sear the steak to your desired doneness. Remove from skillet and let it rest.
- 2 In the same skillet, add more oil if needed and sauté the onions, garlic, and mushrooms until softened.
- 3 Pour in the beef broth and heavy cream. Add thyme, salt, and pepper. Let it simmer until the sauce thickens.
- 4 Cook the pasta according to package instructions.
- 5 Slice the steak thinly. Serve the pasta topped with the steak slices and creamy mushroom sauce.