

# Beef Sirloin Pasta Portobello

recipe time: 30 minutes Makes 4 servings

## Ingredients

1. 1-1/4 pounds boneless beef top sirloin steak, cut 1 inch thick
2. 8 ounces uncooked linguine or angel hair pasta
3. 1 to 2 tablespoons olive oil
4. 2 large cloves garlic, crushed
5. 1/2 teaspoon salt
6. 1/2 teaspoon pepper
7. 1 tablespoon olive oil
8. 8 ounces portobello mushroom caps, cut in half, then cut crosswise into 1/4 inch thick slices
9. 1 medium red, yellow or green bell pepper, cut into 1/8 inch thick strips
10. 2 tablespoons thinly sliced fresh basil leaves
11. 1/3 cup freshly grated Romano cheese
12. Fresh basil sprigs and bell pepper rings

## Instructions

1. Cook pasta according to package directions; drain. Keep warm.
2. Meanwhile trim fat from beef steak. Cut steak lengthwise in half and then crosswise into 1/8-inch thick strips. In wok or large nonstick skillet, heat 1 to 2 tablespoons oil over medium-high heat until hot. Add beef and garlic, 1/2 at a time, and stir-fry 1 to 2 minutes or until outside surface is no longer pink. Remove from pan with slotted spoon; season with salt and pepper. Keep warm.
3. In same pan, heat 1 tablespoon oil until hot. Add mushrooms and bell pepper strips; stir-fry 3 to 4 minutes or until mushrooms are tender. Remove from heat. Return beef to pan; add sliced basil and toss.
4. Place pasta on large deep oval platter; arrange beef mixture on pasta. Sprinkle cheese over beef and pasta or pass separately, if desired. Garnish with basil sprigs and bell pepper rings.