



Philly Cheesesteak Pasta

Description

Ingredients

- 300 g (10.5 oz) dried pappardelle pasta (use tagliatelle/spaghetti/fettuccine if preferred)
- 2 tbsp neutral oil such as avocado or rapeseed
- 400 g (14 oz) fillet or ribeye steak sliced into strips around 1cm thick
- ½ tsp salt
- ½ tsp black pepper
- 1 tbsp salted butter
- 1 onion peeled and thickly sliced
- 1 green bell pepper thickly sliced
- 2 cloves garlic peeled and minced
- 240 ml (1 cup) double (heavy) cream
- 1 tbsp Worcestershire sauce
- 100 g (1 packed cup) ready-grated mozzarella cheese (see notes)

To Serve:

- black pepper

Instructions

- Cook the pasta in a large pan of salted boiling water, as per the pack instructions (usually about 10-12 minutes), then drain, reserving 1 cup of the pasta cooking water
- 300 g (10.5 oz) dried pappardelle pasta
- Meanwhile heat the oil in a large frying pan (skillet) over a high heat, until hot.
- 2 tbsp neutral oil
- Add the steak, salt and pepper and fry for 3-4 minutes, until browned. Remove from the pan and

place in a bowl.

400 g (14 oz) fillet or ribeye steak, 1/2 tsp salt, 1/2 tsp black pepper

- Turn the heat down to medium-high and add the butter to the pan. Once the butter has melted, add the onion and green pepper and for 3 minutes, until starting to soften.

1 tbsp salted butter, 1 onion, 1 green bell pepper

- Add the garlic and cook, whilst stirring, for a further 30 seconds, then add in the cream and Worcestershire sauce.

2 cloves garlic, 240 ml (1 cup) double (heavy) cream, 1 tbsp Worcestershire sauce

- Allow the sauce to come to a gentle simmer, then add the steak and any resting juices back to the pan. Turn the heat to low.

- By now the pasta should be cooked and drained. Add the pasta to the pan with vegetables, sauce and steak and toss together. Add splashes of the pasta cooking water if you'd like to loosen the sauce. Give it a taste and add in a little more salt and pepper if needed.

- Sprinkle over the cheese and stir together until the cheese has melted, then serve topped with a good grind of black pepper.

100 g (1 packed cup) ready-grated mozzarella cheese, black pepper

Notes

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Cheese

Provolone cheese is most commonly used for Philly Cheesesteaks. Unfortunately Provolone is very difficult to find in the UK. If you can find it, definitely use it (grate/shred it first). I swap it out for ready grated/shredded mozzarella (which is firmer than the fresh, moist mozzarella balls you buy in liquid). It's got a similar mild, creamy flavour. You could also use grated Edam or Gouda if preferred.

Best cut of steak for Philly cheesesteak pasta:

Ribeye or Sirloin or steak are best. You're looking for a steak with lots of flavour, that can be cooked quickly over a high heat without becoming chewy.

Can I make it ahead and/or freeze it?

I always like to try to include make ahead and/or freezing instructions where possible, but this one just doesn't taste as good if made ahead. You lose some of the juiciness and tenderness of the steak, and it's just too much of a *shame* to reheat a **nice piece of ribeye**. So my advice is to make it right before serving.

A note on the fat content of cream:

I wouldn't recommend using low fat cream. Any **cream under 25% fat can curdle when heated**. Whipping cream is an ok replacement for double cream (approx. **35% fat**, compared to double/heavy which is approx. **48% fat**), but don't use single cream.

Ultimately, this is an indulgent dish, so it will be high in fat " but is also **delicious** and **filling**.

Nutritional information is approximate, per serving.

Nutrition

Calories: 802kcal | Carbohydrates: 63g | Protein: 40g | Fat: 43g | Saturated Fat: 21g
| Polyunsaturated Fat: 4g | Monounsaturated Fat: 14g | Trans Fat: 0.1g
Cholesterol: 156mg | Sodium: 605mg | Potassium: 719mg | Fiber: 3g | Sugar: 6g
| Vitamin A: 1259IU | Vitamin C: 27mg | Calcium: 227mg | Iron: 3mg

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