



PENNE PASTA WITH BEEF STRIPS IN A SUN DRIED TOMATO SAUCE

INGREDIENTS

- 12 oz penne pasta
- 1 lb beef strips
- ¼ tsp salt, divided
- ¼ tsp fresh ground black pepper, divided
- ½ c sundried tomatoes packed in olive oil, cut into thin strips
- 1 Tbsp oil from sundried tomato jar
- ½ c shallots, finely chopped
- ½ c dry white wine
- ½ c heavy cream
- 2 Tbsp fresh parsley, finely chopped for garnish

DIRECTIONS

1. Cook pasta according to package directions, drain (do NOT rinse), and set aside.
2. Cut beef strips smaller if desired. Sprinkle beef strips with 1/8 teaspoon of each salt and pepper.
3. Heat sun-dried tomato oil in a large skillet over medium heat.
4. Add the beef strips and cook, turning often, until browned. About 6 minutes total. Transfer to a plate.
5. Add sun-dried tomatoes and shallots to the pan. Cook, stirring, for 1 minute. Increase heat to high and add wine. Cook, scraping up any browned bits until the liquid has mostly evaporated, about 2 minutes.
6. Reduce heat to medium and stir in cream, any accumulated juices from the beef, and the remaining 1/8 teaspoon each salt and pepper; simmer for 2 minutes.
7. Return the beef to the pan and turn to coat with the sauce. Simmer for an additional 2-3 minutes.
8. Toss beef and sauce with the pasta. Sprinkle with parsley and serve.

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SHOPPING LIST

- sundried tomatoes packed in oil
- shallots
- dry white wine
- heavy cream
- fresh parsley
- penne pasta

SIDE OPTIONS

steamed broccoli
green beans
asparagus
mixed greens side salad