

# Steak Diane Fettuccine

Takes Pasta Roni® to a more adventurous level.

## INGREDIENTS

- 1 **tblsp** Dijon-style mustard
- 1 **lb** boneless sirloin, or top round steak, cut into thin strips
- 1 **clove** garlic, minced
- 1/4 **tsp** dried thyme leaves
- 2 **cups** sliced mushrooms
- 2 **tblsp** margarine, butter or spread with no trans fat
- 1/2 **cup** milk
- 1 1/2 **cups** 1-inch asparagus pieces, or very thin green beans
- 1 (4.7 oz) **package** PASTA RONI® Fettuccine Alfredo

## HOW TO MAKE

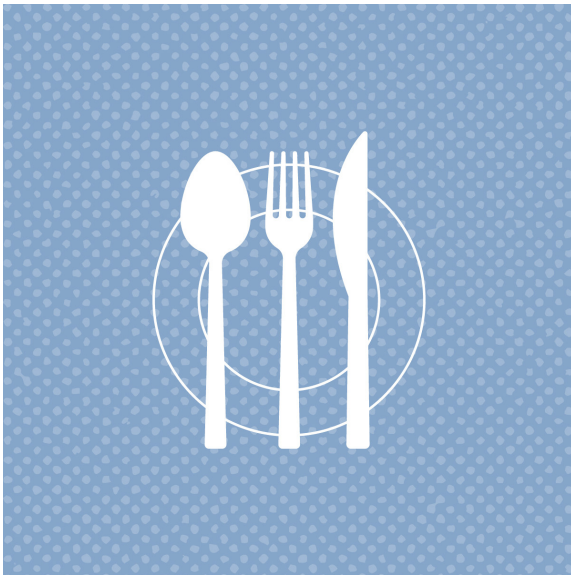
### DIRECTIONS

Toss beef with mustard, garlic, and thyme in medium bowl.

Cook and stir beef mixture and mushrooms with margarine in large skillet over medium-high heat 4-5 minutes, or until beef is browned. Remove from skillet; set aside.

Add 1 1/4 cups water, milk, asparagus, pasta and Special Seasonings packet to same skillet; bring to a boil. Reduce heat to medium. Gently boil uncovered 4-5 minutes or until pasta is tender, stirring occasionally.

Stir beef mixture back into skillet; cook 1-2 minutes longer or until heated through.



PREP  
TIME  
15min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

