



PREP
TIME

15_{min}



COOK
TIME

15_{min}



SERVES

4

PRODUCT



Steak Diane Fettuccine

Takes Pasta Roni® to a more adventurous level.

INGREDIENTS

1 tbsp 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 tbsp 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.