

Mushroom Gorgonzola Steak Pasta

Serves 6-8

3 tablespoons vegetable oil
1 tablespoon butter
1 1/2 lb ribeye or sirloin steak, cut about 1 1/4 inch thick
1 teaspoon kosher salt
1/4 teaspoon fresh ground pepper
1 pound mushrooms, sliced
1/3 cup minced shallot
1 large clove garlic, minced
1/2 teaspoon minced fresh rosemary
1/2 teaspoon minced fresh thyme
1 1/2 cups beef broth
1 tablespoon all purpose flour
5 ounces crumbled gorgonzola or blue cheese
1 teaspoon Worcestershire
2/3 cup heavy cream
1 pound rigatoni, cooked al dente and drained
Fresh parsley for garnish



Season the steak with the salt and 1/4 teaspoon of the pepper on both sides. In a large skillet, combine the butter and 1 tablespoon of the veg oil over medium high heat until melted and hot. Add the steak and sear on one side without moving it until brown, about 4 minutes. Flip the steak and cook for another 4 minutes or until it's your desired temperature. If your steak is thinner, you won't have to cook it as long on each side. Remove the steak to a plate and tent it with foil.

Add the remaining oil, mushrooms, and pepper to the skillet and cook until the mushrooms have softened and their liquid has evaporated. Add the shallot, garlic, rosemary, and thyme and cook for a couple of minutes, stirring frequently. Once the shallot has softened, sprinkle with the flour and stir to combine. Add in the beef broth and cook while stirring, especially scraping the bottom to release any brown bits. Let cook until the liquid has reduced by half, about 5 minutes. Mix in the cheese and cream and cook about 2-3 minutes until the cheese has melted.

Mix the rigatoni into the skillet. If the sauce is too thick, add in more beef broth. Thinly slice the beef, stir into the pasta and serve, topping with the parsley.

Source: Emeril's Sizzling Skillets and Other One-Pot Wonders

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