



## SIRLOIN PASTA PORTOBELLO

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1 1/4 Kinderhook Farm sirloin steak  
8 oz uncooked linguine  
1 to 2 tablespoons olive oil  
2 large cloves garlic, crushed  
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8 oz portobello mushroom caps, cut in half,  
then crosswise into 1/4" thick slices  
1 medium red, yellow or green bell pepper,  
1/8" thick strips  
2 tablespoons thinly sliced basil leaves  
1/3 cup grated romano cheese

Cook pasta according to package directions; drain. Keep warm.

Meanwhile trim fat from beef steak. Cut steak lengthwise in half and then crosswise into 1/8" thick strips. In large nonstick skillet, heat 1 to 2 tablespoons of olive oil over medium-high heat until hot.

Add beef and garlic, 1/2 at a time, and stir-fry 1 to 2 minutes or until outside surface is no longer pink; remove. Season with 1/2 teaspoon salt and 1/2 teaspoon pepper.

In same skillet, heat 1 tablespoon oil until hot. Add mushrooms and bell pepper strips; stir-fry 3 to 4 minutes or until mushrooms are tender. Return beef to pan; add sliced basil and toss. Place pasta on platter, spoon beef mixture on top.

Sprinkle with cheese.

Serves 4