



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

Made with

# Steak Diane Fettuccine

## 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 ½ cups 1-inch asparagus pieces, or very thin green beans
- 1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

## How to make it

1. Toss beef with mustard, garlic, and thyme in medium bowl.
2. 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.
3. Add 1 ¼ 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.
4. Stir beef mixture back into skillet; cook 1-2 minutes longer or until heated through.



**PASTA RONI® Fettuccine Alfredo**