

# STEAK PASTA



**TRIED &  
TESTED**  
*By Food lovers recipes*



## STEAK PASTA

Cook up 3/4 pkt tagliatelle until tender, drain reserving a little of the water to add to sauce if needed.

Chop

1 onion

1 green pepper

3 cloves minced garlic

2 red chillies

2 sticks chopped celery

and sauté in olive oil till tender.

Add

2 tbs tomato paste

1 tin chopped tomatoes

salt black pepper

2 tsp garlic and herb seasoning

2 tsp sweet basil

cook 2 min

Add 1/2 bottle Woolies roasted veg sauce, 2 tbs cottage cheese, cook further for 2 mins.

Lastly add 1/2 pkt baby spinach and allow to wilt. If sauce is too thick add a bit of pasta liquid. Throw sauce over cooked tagliatelle and toss.

In a grill skillet, grill rump steak 3 mins per side. Spice steak with salt, black pepper, Woolies lemon and herb seasoning. Once grilled to your liking, slice into slivers and throw over pasta and sauce. Toss. Sprinkle with 1/2 cup grated Gruyere cheese.

Place under grill in oven till cheese melts. Fresh basil leaves for garnish.

Photo and recipe posted by Gail Haselsteiner

Second photo by Adam Cloete

Note from Adam Cloete: Ek het nie al die bestanddele van die resep gehad nie en maar aangepas met wat ek het, maar het die metode gevolg sover ek kon. Glo my dit is verskriklik lekker. Dankie Gail.