

Sage-Infused Sirloin Tips and Mushrooms with Cacio e Pepe

Sage-Infused Sirloin Tips and Mushrooms

Inspired by Linda at Fabulous Fare Sisters

8 ounces sirloin tips
2 tablespoons fresh chopped sage
2 tablespoons fresh chopped green onions (green part only) or chives
2 garlic cloves, minced
4 ounces sliced mushrooms
4 tablespoons extra virgin olive oil, divided
Fresh ground pepper and salt or Mrs. Dash, to taste

Place the chopped sage, green or chives and garlic in a shallow dish. Add 3 tablespoons of the olive oil, pepper and salt or Mrs. Dash, and whisk to combine.

Add the sirloin tips, mix well, then marinate at room temperature for a half hour.

Meanwhile, add another tablespoon of olive oil to a large cast iron skillet over high heat. Add the mushrooms and cook until liquid has released and mushrooms have browned. Remove from skillet and set aside and turn off heat.

Next, prepare the Cacio e Pepe (recipe below).

When pasta is cooked, heat a large cast iron skillet on high. Drizzle a little olive oil into the hot skillet. Add the sirloin tips and sage mixture and sauté 3 to 5 minutes until cooked to your liking. Add the mushrooms and stir until heated through. Remove from heat and serve immediately with the Cacio e Pepe.

Cacio e Pepe

Inspired by Chef Mimi Blog

2 ounces Pecorino Romano cheese, finely grated
4 ounces dried spaghetti noodles
1 teaspoon ground black pepper, plus more for serving

Place a large pot full of salted water on the stove over high heat and cook spaghetti according to package directions.

When the pasta is done to your liking, reserve several cups of the pasta water in a bowl. Drain the pasta and return the pasta to the pot. Immediately add about a half cup of pasta water to the pot, stirring gently.

Add a teaspoon of coarsely ground pepper and the grated cheese, along with more pasta water as needed, stirring vigorously until cheese is melted and pasta is creamy. Keep warm until steak tips are done, and add a little more pasta water to loosen up just before serving. Serve with additional ground pepper, if desired.