

Steak Gorgonzola Alfredo



Ingredients:

- 2 sirloin steaks (6 oz each)
- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup Gorgonzola cheese, crumbled
- 1/4 cup Parmesan cheese, grated
- 1 pound fettuccine pasta
- Salt and pepper to taste
- Fresh parsley for garnish

Instructions:

Cook fettuccine pasta according to package instructions. Drain and set aside.

Season steaks with salt and pepper.

Heat olive oil in a skillet over medium-high heat.

Cook steaks 4-5 minutes per side or until desired doneness.

Remove and let rest before slicing.

In the same skillet, melt butter, then sauté garlic for 1 minute. Add heavy cream, Gorgonzola, and Parmesan.

Stir until the sauce thickens (3-4 minutes).

Toss pasta in the sauce, then serve topped with sliced steak. Garnish with fresh parsley.

Enjoy!