



Sirloin Steak and Shrimp Fra Diavolo Fettuccine

WITH ROASTED RED PEPPER BUTTER

Culinary Collection



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MILD

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls, Large Non-Stick Pan, Colander, Medium Non-Stick Pan, Medium Pot

Ingredients

- 4 oz. Fire Roasted Diced Tomatoes
- 1 Tbsp. Roasted Red Pepper Pesto
- 1/2 oz. Sweet Drop Peppers
- 2 oz. White Cooking Wine
- 5 oz. Fettuccine Pasta
- 2 Garlic Cloves
- 2 oz. Butter
- 1/4 oz. Flour
- 1 oz. Shredded Parmesan Cheese
- 1/4 tsp. Red Pepper Flakes
- 1/4 oz. Parsley
- 12 oz. Sirloin Steaks
- 8 oz. Shrimp

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19864

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Set butter on counter to soften
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **butter, red pepper flakes**



1. Cook the Pasta

- Once **water** is boiling, add **pasta**. Boil until al dente, 9-11 minutes.
- Reserve ½ cup **pasta cooking water**. Drain in a colander and set aside.
- While pasta boils, continue recipe.



2. Prepare Ingredients and Make Compound Butter

- Stem and mince **parsley**.
- Drain **peppers** and mince.
- Mince **garlic**.
- In a mixing bowl, combine peppers, **pesto**, a pinch of **salt**, and half the softened **butter** (reserve remaining for sauce). Set aside.



3. Cook the Steak

- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add steaks to hot pan, and cook until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.* Remove from burner. Rest, 3 minutes.



4. Cook Shrimp and Start Sauce

- Pat **shrimp** dry. In another mixing bowl, gently toss shrimp and **flour** until evenly coated.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add shrimp to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add **garlic** and cook, 30 seconds.
- Add **white wine** and stir occasionally until reduced by half, 30-60 seconds.



5. Finish Sauce and Finish Dish

- Add half the **red pepper flakes** (to taste; reserve remaining for garnish), **parsley, tomatoes**, remaining softened **butter, pasta**, ⅓ cup **pasta cooking water**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir constantly until sauce thickens and coats pasta, 1-2 minutes.
- Remove from burner. *If sauce is too thick, add additional water, 1 tsp. at a time until desired consistency is reached.*
- Plate dish as pictured on front of card, topping **steak** with **compound butter**. Garnish pasta with **Parmesan** and remaining red pepper flakes (to taste). Bon appétit!