

Linguine with Peppery Beef Strips



PREPARATION TIME

15 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

herbed rolls



SHOPPING LIST

- beef steak • linguine • carrots
- beef broth • green onions

ON HAND

- dried oregano • dried basil
- pepper • olive oil • garlic
- cornstarch

Why discard leftover plain pasta?

Reheat by placing it in a metal strainer and immersing in boiling water for 1 minute.

Drain and proceed as with freshly cooked pasta.

MONEY
Cook's
SAVER

INGREDIENTS

- 1 pound lean beef steak
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 2 teaspoons coarsely ground pepper
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- 1/2 cup thinly sliced green onions
- 1 tablespoon cornstarch
- 1 cup beef broth
- 8 ounces linguine
- 1 cup julienned carrots

SERVES 6

COOK'N
Express

- Save time preparing vegetables for stir-fry recipes. The salad bar at your supermarket lets you select just the amount and variety of vegetables you need.
- Keep instant bouillon on hand. It is quick and easy to use in recipes that don't require an entire can of broth. Omit the salt and adjust the seasonings to taste.

Make Ahead

Stir-fry steak as recipe directs; let cool. Cover with plastic wrap and store in refrigerator up to 2 days, then proceed as recipe directs in step 3.

♦ VARIATION

Add 1 cup of red or green bell pepper slices in step 3 for more flavor and color.

1 Slice steak into 1/4-inch-thick slices. Mix oregano, basil, pepper, olive oil, garlic and green onions in a shallow dish. Add steak; toss to coat. Heat water for pasta.



2 Dissolve cornstarch in broth. Cook pasta according to package directions. Meanwhile, heat a large skillet over medium-high heat. Add steak; stir-fry for about 3 minutes.

3 Remove steak. Stir broth mixture into skillet. Boil, stirring continually, for about 1 minute. Return steak to skillet. Add carrots; cook for 5 minutes.



4 Drain pasta and add to skillet; toss with steak and vegetables. Serve immediately.