



ALL NATURAL STEAK AND FRESH FIXIN'S

THE ALDRICH'S \$20 DINNER FOR TWO



(caveat: no bread or salad)

INGREDIENTS

¼ lb brown mushrooms,
quartered

1/3 package Ronzoni
Angel Hair pasta

½ lb Tri-tip steaks

1 zucchini squash, sliced
then slices quartered

4 cloves of garlic, minced

1/3 lb organic whole
tomatoes, diced

2 Tbls butter

½ tsp dried basil

½ cup grated Parmesan
cheese or Stella Freshly
Shredded Three Cheese
Italian Blend

Salt and Pepper to taste

½ teaspoon canola oil

This quick and simple meal is all about timing. Once the ingredients are prepped, bring a large pot of well-salted water to boil. Melt the butter in a non-stick large sauté pan on medium-high heat. Add the mushrooms, sauté for five minutes or until they start to brown.

While the mushrooms are sautéing, heat a cast-iron to medium-high. Once hot, add a teaspoon of a neutral oil suitable for high-temp cooking, such as canola. Then add the steaks. Cook for 3 ½ - 5 minutes per side, depending on done-ness preference.

Add the zucchini to the mushrooms after you turn the steaks over.

Drop the angel hair pasta into the boiling water. The pasta will take just minutes to cook, so watch this carefully and don't overcook.

Add the garlic to the zucchini and mushrooms and sauté for 30 seconds.

Remove the steaks from the heat. Set aside to rest for a few minutes while you prepare the pasta and vegetables.

Drain the pasta, toss in a serving bowl with the sautéed vegetables and fresh, diced tomatoes and ¼ cup of grated cheese.

Place steaks on plates, dish out pasta on the side, salt and pepper to taste and sprinkle remaining cheese over everything.

Serve with an Italian Chianti or a Washington grown and produced Sangiovese.

