



Steak Alfredo

Jacob · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

5 hrs 30 mins

Description

This steak Alfredo is a very rich fettuccine Alfredo with steak Its super good if slightly fattening

Ingredients

- - 1 ½ cups 2% milk - 1 ½ cups heavy cream - ½ cup grated Parmesan cheese - ½ cup grated Romano cheese - 6 jumbo egg yolks - salt and ground black pepper to taste - 1 ½ cups Italian-style salad dressing - 1 tablespoon fresh rosemary - 1 tablespoon lemon juice - 2 pounds flat iron steak
- cut into 3-inch squares - 1 pound dry fettuccine pasta - 4 cups chopped fresh spinach - 4 tablespoons crumbled Gorgonzola cheese
- divided - 2 tablespoons balsamic glaze - chopped fresh parsley
- or as needed

Instructions

1. Heat milk and cream in a saucepan over medium heat until simmering
2. about 5 minutes. Slowly whisk in Parmesan and Romano cheeses. Remove from heat. Whisk egg yolks together in a heat-proof bowl; slowly whisk in about 1/4 cup hot cream mixture to temper eggs. Slowly whisk egg yolk mixture into the saucepan. Season with salt and black pepper. Allow Alfredo sauce to cool; refrigerate until needed. Whisk salad dressing
3. rosemary
4. and lemon juice together in a large glass or ceramic bowl. Add steak and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 4 hours. Preheat an outdoor grill for medium heat and lightly oil the grate. Fill a large pot with lightly salted water and bring to a rolling boil. Cook fettuccine at a boil until tender yet firm to the bite
5. about 8 minutes. Heat 2 cups refrigerated Alfredo sauce in a saucepan over medium heat. Add spinach and 2 tablespoons Gorgonzola cheese. Remove steak from marinade and shake off excess. Discard remaining marinade. Cook on the preheated grill to desired doneness
6. 5 to 10 minutes. Pour hot Alfredo sauce into a large serving bowl. Add cooked pasta; toss to combine. Sprinkle remaining 2 tablespoons Gorgonzola cheese on top. Add grilled steak; drizzle with balsamic glaze. Garnish with parsley. Editorial Note: Nutrition data for this recipe includes the full amount of marinade ingredients and alfredo sauce ingredients. The actual amount of marinade consumed will vary.