Philly Cheese steak Pasta

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•Steak- Sliced (any)-2 cups

Steak seasoning/3 cup

Garlic powder/3 cup

Olive oil- 1/3 cup

Salt and pepper ( season to taste)

Minced garlic

Penne Pasta- 4 cups

Chicken Broth- 4 1\2,Cups

Heavy whipping cream cups

Red Pepper (sliced) - 1 cup

Green Peppers ( Sliced ) - 1 Cup

1 Yellow Onion( Sliced) - 1 Cup

Butter- 1 stick

Parmesan cheese cups

Mozzarella cheese- 2 cups

DIRECTIONS

1.In a large bowl add steak, olive oil, garlic powder, steak seasoning and salt.

2.Mix together and let sit while you prepare pasta.

3 . Add 3 cups of chicken broth to large pot and bring to a boil.

3. Add pasta and cook for 8-10 mins.

4. STEAK: In cast iron skillet, add 1/2 stick of butter and steak. Let cook for 4-5 mins on each side.

5. Drain pasta and add to cast iron skillet with 1 1/2  cups of chicken broth.

6 .Let cook for 2-3 mins and add 3 pepper blend, heavy whipping cream

7.Continue to cook/ mix for 3 mins.

8. Pasta is now finished. Sprinkle extra cheese on top and parsley.

and enjoy