Pasta

Cooper® Bow Tie Pasta with Mushrooms and Cheesy Wine Sauce

CUBE | MELT

Serves: 6 | **Prep Time: 10 min** | **Cook Time: 20 min** | **Total Time: 30 min**

Ingredients

- 3 cups dry farfalle (bow tie) pasta
- 8 ounces whole white mushrooms
- 2 cloves garlic, minced
- 6 cups fresh spinach, chopped
- 1 pound Angus beef sandwich steak or flank steak (optional)*
- Red wine vinegar
- Black pepper, to taste
- 1 teaspoon Italian seasoning
- Olive oil
- 2 tablespoons butter
- 1 tablespoon flour
- 1 1/4 cups milk
- 2 cups cubed Cooper® Sharp White cheese
- 1 10.5-ounce can cream of mushroom soup
- 1/2 cup sherry cooking wine
- Parmesan cheese (optional)

Directions

1. Cook pasta according to package instructions.

2. **WHILE PASTA IS BOILING:**
   Prep the veggies. Clean and slice the mushrooms, mince the garlic, and wash and trim the spinach.

3. **IF ADDING STEAK:**
   Season steak with red wine vinegar, pepper, and Italian seasoning. In a medium skillet over medium heat, sear steak until cooked through, or to an internal temperature of 145°F. Cut steak into strips and let rest for 3 minutes.

4. **COOK THE VEGGIES:**
   In the same skillet from cooking the steak, heat a drizzle of olive oil. Add mushrooms, garlic, and spinach and sauté until cooked down and tender, about 3 minutes. Top with a few light splashes of red wine vinegar.

5. **MAKE THE CHEESE SAUCE:**
   In a fresh pan, melt 2 tablespoons of butter over medium heat. Add 1 tablespoon flour, stirring to create a roux. Add milk and bring to a near boil. Add Cooper® cheese, cream of mushroom soup, and sherry cooking wine. Simmer, stirring occasionally.

6. Add cheese sauce and steak to veggies, toss together, and simmer until thick. Drain pasta, add it to the pan, and stir. Remove from heat, and let sit for just a few more minutes.

7. Want to accessorize? You can top this dish with extra shredded Cooper® Sharp and a sprinkle of Parmesan cheese.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.