

Savory Minute Steak with Bowtie Pasta

Serves 4

Prep and Cook Time - 30 - 45 minutes

Main Ingredients

- 1 Package Blue Heron Acres Minute Steaks
- 1 Large Sweet Pepper – Orange or Red
- 1 Large Onion
- 1 Package Blue Heron Acres Minute Steaks
- 1 Pound of bowtie pasta

Herbs, Spices, etc.

- Adobo
- Butter or olive oil for sauteeing
- Salt & freshly ground pepper to taste
- Crushed Red Pepper to taste
- 1 Tbsp. Red Wine Vinegar
- 1/2 Cup of beer

Prep Work

Fill a pot with 4 quarts of water for the pasta and begin heating the water.

Roughly chop the peppers into large, even pieces and set aside in a bowl.

Roughly chop the onions and set aside in a bowl.

Final Assembly

In a medium frying pan, over medium heat, add the butter. Add the pepper and sautee until they are tender and slightly browned. Add the onions and continue to sautee until the onions soften.



Blue Heron Acres

American Wagyu Beef

538 Blakeslee Road

Milan, PA 18831

(570) 596-2966

www.BlueHeronAcres.com

info@blueheronacres.com