

CopyCat Olive Garden Steak Gorgonzola Alfredo

Ingredients

18 oz. Rib Eye or Sirloin Steak, cut into 2"-3" medallions

1 lb. Fettuccine

4 c. Baby Spinach

$\frac{1}{2}$ c. Chopped Sun Dried Tomatoes

$\frac{1}{2}$ c. Crumbled Gorgonzola Cheese

Balsamic Glaze (or aged balsamic), as desired

Alfredo Sauce:

3 tbsp. Butter

3 tbsp. All Purpose Flour

2 c. Heavy Cream

$\frac{1}{2}$ c. Grated Pecorino Romano Cheese

Directions

Bring a large pot of water to a boil on top of the stove and cook the fettuccine al dente. Drain and add the pasta back to the pot.

Grill the steak until desired doneness. Remove from heat and set aside.

Add the prepared Alfredo sauce to the cooked pasta; then add the spinach. Stir until the spinach wilts and place the pasta in a large serving bowl.

Top the pasta with the sun dried tomatoes, Gorgonzola cheese and cooked steak; then drizzle the balsamic glaze on top.

Alfredo Sauce:

Melt the butter in a small saucepan over medium heat; then whisk in the flour to form a roux. Add the heavy cream and grated cheese and whisk until the sauce thickens.