

## GARLIC HABANERO SIRLOIN WITH FETTUCCHINE & SUN-DRIED TOMATOES

### Ingredients:

1/4 cup White Garlic Habanero Balsamic Vinegar  
2 tablespoons Extra Virgin Olive Oil  
1 tablespoon sriracha chili sauce or other hot sauce  
1/2 teaspoon kosher salt  
1 tablespoon black peppercorns (or a blend), roughly crushed  
1 tablespoon sugar  
1 1/4 pounds sirloin steak, trimmed of fat and cut into thin strips  
3 cloves garlic, minced  
12-ounce jar roasted red peppers, cut into thin strips  
Half of a 7-ounce jar julienne-cut sun-dried tomatoes  
16 ounces fettuccine pasta  
2 tablespoons Sprigs & Sprouts Sun Dried Tomato, Parmesan and Garlic EVOO  
1 cup grated Parmesan cheese, plus extra for shaving.

### Directions:

In a medium bowl, whisk together the vinegar, olive oil, hot sauce, salt, peppercorns, and sugar.

Add the steak, mixing to coat well. Set aside to marinate for 15 minutes.

In a second medium bowl, combine the garlic, red peppers, and sun-dried tomatoes. Mix well, then set aside.

Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions.

When the pasta is nearly finished, in a large sauté pan over medium-high, heat the olive oil.

When the oil is hot, remove the steak from the marinade (discard the marinade) and, working in batches if necessary, cook the strips for 1 to 1-1/2 minutes per side.

Transfer the steak to a plate and cover it with foil.

Return the pan to the heat and add the red pepper and sun-dried tomato mixture. Toss until heated through.

When the pasta is cooked, drain and add it to the pepper mixture.

Toss well, then add the grated cheese and toss until melted.

Serve topped with steak strips and additional shavings of Parmesan