

# PENNE WITH STEAK & ARUGULA

*IF: Gathering, April 2021*

[Original Recipe from Giada de Laurentiis](#)

## Ingredients

- 1 1-pound New York strip Steak
- 1 tsp herbes de Provence
- 1 garlic clove, minced
- 3 tbsp olive oil
- 1 pound penne pasta
- 2 cups baby arugula
- salt & pepper, to taste

## *For Dressing:*

- 1/4 cup balsamic vinegar
- 2 tbsp dijon mustard
- 1/2 cup olive oil
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh Italian parsley

## INSTRUCTIONS

1. Season the steak with salt and freshly ground black pepper, herbes de Provence, and minced garlic.
2. In a skillet, heat 3 tablespoons olive oil over medium heat. Cook steak about 7 minutes per side. Remove the meat from pan and let it rest for 5 minutes. Thinly slice the steak. Set aside.
3. While the steak cooks, bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes.
4. Drain pasta, reserving 1/4 cup of pasta water.
5. In a small bowl, whisk together the balsamic vinegar, Dijon mustard, 1/2 teaspoon salt, 1/2 teaspoon pepper, fresh herbs, and 1/2 cup olive oil.
6. In a large bowl toss the pasta with half of the salad dressing and the reserved pasta water. Add the arugula and steak, more dressing, and season with salt and pepper, as needed.

THE THIEF COMES ONLY TO STEAL AND KILL AND DESTROY; I HAVE COME THAT THEY MAY HAVE LIFE, AND HAVE IT TO THE FULL.

JOHN 10:10