



**TEAM FOUR**  
FOODSERVICE



## **Gluten Free Fettucine With Flank Steak, Sesame, Scallions, And Peanuts**

Yield: 10 servings

### *Ingredients:*

20 Oz. - Barilla gluten free fettucine  
1 Lb. - Flank steak  
5 Tbsp. - Sesame oil  
2 Tbsp. - Chili paste  
1 Tbsp. - Soy sauce  
1 Tbsp. - Ginger, minced  
2 - Fresno chilis, sliced thin  
2 - Garlic cloves, minced  
2 - White onion, small dice  
1 Cup - beef broth  
½ Cup - peanuts  
½ Cup - green onions, sliced thin  
Salt & black pepper to taste

### *Directions:*

1. In a dry, hot skillet toast peanuts and remove.
2. Marinate steak with 1 tbsp. Of sesame oil, soy, and pepper.
3. Brown in skillet on both sides for 3-4 min on each side and set aside.
4. Add remaining oil and onion. Cook 2-3 min., Then add garlic, chilis, chili paste, and ½ of the green onion.
5. Slice steak and add to the skillet, then add beef broth.
6. Meanwhile, cook pasta according to package directions.
7. Drain the pasta, add to the steak and mix well.
8. Garnish with remaining green onions and peanuts.

Recipe and photo courtesy of Barilla