

BEEF STROGANOFF

Big beefy flavour with fresh mushrooms and a creamy sauce, perfect to warm up your winter!

NORMAL	10 MINS	1.5 HOURS	4

Ingredients

- 500g beef rump steak, chopped
- 175g packet MasterFoods Beef Stroganoff Recipe Base
- 200g cream cheese softened
- 200g mushrooms sliced

Instructions

1. Heat a nonstick frying pan and lightly brown the beef.
2. Add the MasterFoods recipe base and 1.5 cups (375mL) water and simmer gently for 1 hours.
3. 20 minutes before dinner, add the cream cheese and stir until it forms part of a creamy gravy-like sauce.
4. Add the mushrooms and simmer for a further 10 minutes or until soft and tender.