



CLASSIC STEAK AND GRAVY

A timeless, delicious meal, topped with a tasty mushroom & garlic sauce.



EASY



5 MINUTES



10 MINUTES



4 SERVES

Ingredients

- 4 Steaks of choice
- 165 g Gravox Mushroom and Garlic Liquid Gravy Pouch
- 20 mL Olive Oil
- Optional: Fresh Sliced Mushrooms

Instructions

1. Heat a nonstick frying pan to high. Brush the steaks with oil. Season with sea salt and cracked pepper. Cook the first sides of the steaks until moisture appears (approx. 4 minutes), turn and cook for another 4 minutes for medium doneness. Remove from the pan, cover with foil, and allow to rest.
2. Heat up Gravox Liquid Gravy Pouch in the microwave on high for 40 seconds (1100W). Alternatively, pour gravy into a saucepan, bring to a boil and stir occasionally.
3. Place steaks onto serving plates and top with the decadent mushroom sauce.