



CLASSIC STEAK AND GRAVY

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









FAS

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

- 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.