

Beef Stroganoff

Calories: 0 kcal

Servings: 1

Time: 0 Mins

Ingredients

- 2.00 tsp Butter
- 1.00 tsp Chilli Flakes
- 1.00 tsp Fresh Dill
- 1.00 clove Garlic (crushed)
- 1.00 tsp Lemon Juice
- 35.00 g Mushrooms (common) (sliced thinly)
- 20.00 g Onions
- 0.50 tsp Paprika Powder
- 120.00 g Rump Steak (sliced)
- 30.00 g Sour Cream
- 30.00 g Tomato (canned, crushed)
- 1.00 whole Ultra Lite Beef Sachet (or beef stock cube)

Instructions

1. Melt butter in frying pan and cook beef steak strips until lightly browned.
2. Add Ultra Lite sachet with a little water to the pan. Continue cooking until liquid is reduced and beef is coated. Place aside and keep warm.
3. Using the same pan, add a little more butter and cook onion and garlic, stirring until onion softens, then add paprika and mushrooms. Cook, stirring until mushrooms are just tender.
4. Return beef to the pan with juice and bring to a boil. Then reduce heat and simmer, covered for 5 minutes or until beef is tender.
5. Add tomato, sour cream, lemon juice and dill. Cook, stirring until heated through. Add chilli flakes to taste and serve.