

Beef Stroganoff



We have the ultimate recipe to warm you up.

Ingredients

500 g beef blade or rump steak, chopped

175 g packet MasterFoods Beef Stroganoff Recipe Base

200 g cream cheese softened

200 g mushrooms sliced

Method:

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.