



Beef Stroganoff

 Serves 4  EASY



Ingredients

- 1 tbs oil
- 1 onion, chopped
- 450 g (1 lb) rump steak, cut into thin strips
- 225 g (8 oz) mushrooms, quartered
- 1 packet Beef Stroganoff Recipe Mix
- 300 ml (1/2 pint) milk

Method

STEP 1

Heat the oil and fry the onion in a frying pan for 4-5 minutes.

STEP 2

Add the steak and mushrooms and cook for 4-5 minutes, or until the meat is browned.

STEP 3

Blend the packet contents with the milk and add to the pan.

STEP 4

Bring to the boil and simmer for 5 minutes.

STEP 5

Serve with wild and white rice.