



Quick Steak and Mushroom Stroganoff



Serves
2



Prep
10 minutes



Cooking
15 minutes

| | Calories | Sugars | Fat | Saturated Fat | Salt |
|----------|----------|--------|-------|---------------|------|
| per 100g | 339kcal | 4.8g | 16.7g | 6.4g | 4.4g |
| RI% | 17% | 5% | 24% | 32% | 73% |

Method

1. Heat the oil in a non-stick pan over a medium heat, add the onion and fry for 4-5 minutes until the onion slices are soft.
2. Add the mushrooms and the Princes Stewed Steak to the pan, heat through for 5 minutes before adding the cream. Stir in half of the chopped parsley before serving.
3. Serve the stroganoff with rice and sprinkle over the remaining chopped parsley.

Ingredients

- 1 x 392g can Princes Stewed Steak
- 285g button mushrooms, sliced
- 2 tsp sunflower oil
- 1 small red onion, peeled and sliced into rings
- 2 tbsp sour cream or crème fraiche
- 2 tbsp fresh chopped parsley
- Rice to serve