



STROGANOFF RAVIOLI



Our **Jumbo Round Beef Ravioli** served with chopped beef, a creamy mushroom sauce, sautéed onions and button mushrooms. Yield: 2 Servings

Ingredients:

6 Each	Jumbo Round Beef Ravioli [#74740], Prepared According to Package Directions	½ Cup	Sour Cream
2 Tbsp.	Vegetable Oil	1 Tbsp.	Dijon Mustard
8 oz.	Steak, Chopped	2 tsp.	Worcestershire Sauce
1 Cup	Mushrooms, Sliced	1 tsp.	Garlic Powder
½ Cup	Onions, Sliced	1 tsp.	Thyme
1 Cup	Beef Gravy	Garnish	Chives, Chopped

Directions:

1. Heat the vegetable oil in a large saucepan on medium heat.
2. Add the steak to the pan and sear until brown.
3. Add mushrooms and onions, then cook until the onions are translucent.
4. Add beef gravy, sour cream, Dijon mustard and Worcestershire sauce and stir until combined.
5. Add the garlic powder and thyme and bring to a simmer for 5 minutes.
6. Pour the stroganoff mixture on a serving plate and top with **Jumbo Round Beef Ravioli**.
7. Garnish with chives.

