



CRISPY MUSHROOM STROGANOFF



Sliced steak simmered in a creamy mushroom sauce with cracked black pepper and sautéed onions, and then topped with lightly fried **Breaded Mushroom**. Yield: 2 Servings

Ingredients:

6 Each	Breaded Mushrooms [#0125120], Prepared According to Pkg. Directions	1 Tbsp.	Flour
1 Tbsp.	Vegetable Oil	2 Tbsp.	Dijon Mustard
1 Lb.	Steak, Sliced	1 Cup	Sour Cream
¾ Cup	Onion, Sliced	2 Cups	Beef Broth
1 ½ Cups	Mushrooms, Sliced	To Taste	Salt & Black Pepper
1 tsp.	Thyme, Dried	4 Cups	Egg Noodles, Prepared
1 Tbsp.	Butter	Garnish	Parsley, Chopped

Directions:

1. Place a large saute pan over medium-high heat, and heat the oil.
2. Sear the steak, then add the onions and mushrooms and thyme, stirring often.
3. When the onions have started to caramelize add the butter and flour and stir to incorporate.
4. Add the dijon and sour cream, stir to incorporate.
5. Add the beef broth, salt and pepper and bring to a simmer, when the sauce begins to thicken turn off the heat.
6. Ladle the mixture over the egg noodles and garnish with chopped parsley and **Breaded Mushrooms**.

