



Stroganoff with Fettuccine Alfredo and Steak Strips

Indulge in a luxurious twist on a classic with stroganoff featuring tender steak strips and creamy fettuccine Alfredo, marrying rich flavors for a decadent and satisfying dish.

INGREDIENTS

1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo

2 cups fully cooked steak strips (about 8 oz)*

1 ½ cups mushroom slices

1 cup frozen cut green beans

3 tbsp margarine, butter or spread with no trans fat

1 ¼ cups water

1/2 cup milk

1/2 cup chopped onion

1/4 tsp ground black pepper

1/8 tsp ground nutmeg

1/4 cup sour cream

1 tbsp chopped parsley (optional)



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

HOW TO MAKE

DIRECTIONS

In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tbsp margarine, steak, mushrooms, green beans, onion, pepper and nutmeg; stir.

Bring to a boil; reduce heat. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently.

Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in sour cream and sprinkle with parsley, if desired.

PRODUCT

