



Stroganoff with Cooked Steak Strips

A delicious stroganoff recipe showcasing tender cooked steak strips, velvety creamy sauce, and earthy mushrooms, offering a hearty and indulgent dining experience.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Beef
- 2 cups mushroom slices
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 1/2 cup chopped onion
- 1/2 cup chopped red or green bell pepper
- 1 garlic clove, minced or pressed
- 8 oz fully cooked steak strips (about 2 cups)*
- 1/2 cup sour cream
- 2 tbsp chopped parsley (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in mushrooms, onion, bell pepper and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add steak; cook and stir until heated through. Remove from heat; stir in sour cream and parsley, if desired.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

