

# 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)

## 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.



PREP  
TIME  
10min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

