



Stroganoff with Deli Roast Beef

A comforting stroganoff dish featuring savory deli roast beef, rich creamy sauce, and hearty mushrooms, creating a satisfyingly flavorful meal perfect for any occasion.

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 garlic clove, minced or pressed
 - 8 oz deli roast beef, cut into thin strips
 - 1/2 cup sour cream
 - **2 tbsp** chopped parsley (optional)

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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 beef; cook and stir until heated through. Remove from heat; stir in sour cream and parsley, if desired.