

# 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

5min



COOK  
TIME

20min



SERVES

4

## PRODUCT

