



Mushrooms Stroganoff

Ingredients

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| 300g Quorn Vegetarian Steak Strips | 1 tsp smoked paprika |
| 2 tbsp vegetable oil | 2 tsp Dijon mustard |
| 1 onion | 200g Elmlea Plant-based double cream |
| 2 cloves garlic | 1 tbsp fresh thyme leaves |
| 230g mushrooms | 1 Knorr mushroom stock pot |
| 2 tbsp tomato puree | 200ml water |

Method

1. In some oil, fry the onion and garlic.
2. Add the Quorn Steak Strips and cook for 4-5 minutes.
3. Add mushrooms and fry for another 2-3 minutes.
4. Add tomato puree, thyme, paprika, mustard and cook for 2 minutes.
5. Add the stock pot and Pour in the water and simmer for 5 minutes
6. Stir in the plant-based cream and season to taste. Bubble for 3-4 minutes stirring continuously.
7. Serve with rice and freshly steamed vegetables.

