

## Beef Stroganoff

A family favorite dish that never gets old! Our Wild Mushroom & Sage Olive Oil makes this even better, bringing out more earthiness from the mushrooms and sage depth to the sauce - so good, it might convert non-mushroom lovers!

Serves 4

1 ½ lbs Sirloin Steak  
½ tsp cracked black pepper  
1 tsp sea salt  
¼ cup Wild Mushroom & Sage Infused Olive Oil  
½ small red onion  
3 garlic cloves  
4 cups cremini mushrooms  
¼ cup flour  
½ cup masala or red wine  
1 cup beef broth  
1 Tbsp Worcestershire sauce  
½ cup sour cream  
1 cup green peas

Step 1 - Season steak with black pepper and sea salt. Thinly slice to ¼ inch thick across the grain.

Step 2 - Heat 3 tbsp of Wild Mushroom and Sage Olive Oil over medium heat in a large skillet. Add half the meat to the pan and quickly sear, about 45 seconds, to avoid crowding. Remove from pan and set on a plate, then add remaining steak and sear and set aside.

Step 3 – Thinly slice the onion, garlic and mushrooms.

Step 3 – Heat the remaining Wild Mushroom and Sage Olive in the same pan and add onions garlic, sauté 2 minutes until just soft. Add the masala to deglaze pan, scraping up any bits of steak or onions stuck to the pan. Add the mushrooms and continue to sauté until almost all the liquid has been absorbed and the onions are soft.

Step 4 – Stir the remaining beef broth, Worcestershire sauce and flour in a liquid measure to remove any lumps.

Step 5 - Add to broth mixture to the pan; stir sauce to blend in flour, then stir in sour cream, creating a smooth sauce. Add in the steak to warm, then add green peas after about 2 minutes. Serve over egg noodles and garnish with chopped flat leaf parsley.