

Belting Beef Stroganoff

Creamy stroganoff cooked with vegetables over an open fire.



Serves - 4



Prep time - 10 mins



Cooking time - 15 mins



Ingredients



700g beef fillet (cut into strips)



80g butter



4 tbsp paprika



2 onions



400g button mushrooms



Vegetable oil



700ml sour cream



Dash of lemon juice



Parsley



Salt and pepper

Method



- 🔥 Melt the butter in Kadai Cooking Bowl and cook the onion and paprika until soft.
- 🔥 Add the sliced mushrooms and cook for a few minutes. Then place all of these ingredients to one side and keep warm.
- 🔥 Place the bowl back over heat and add couple of spoons of oil.
- 🔥 When very hot, add the steak and fry for a few minutes, season as needed.
- 🔥 Add in the onion mix, then pour in the cream.
- 🔥 Bring back to the boil. Add parsley, plenty of seasoning and a liberal dash of lemon juice to taste.

Serving suggestions

Nice served with rice or crusty bread.



Cookware

Cooking bowl
& Tripod



For more tasty recipes visit www.kadai.co.uk