



Mushroom Stroganoff

Ingredients

- 25g Butter
- 1tbsp Oil
- 1 Onion, chopped
- 550g Mushrooms, sliced
- $\frac{1}{2}$ tsp Garlic powder
- 1 tsp Paprika
- A good pinch of chilli powder
- 2 good squirts of tomato purée
- 100ml Vegetable stock
- 100ml Cream
- $\frac{1}{2}$ parsley
- Rice

Method

- Cook the rice
- Meanwhile melt the butter and oil in a large pan. Add the onions, mushrooms, garlic, spices, and $\frac{1}{2}$ cup of water in a pan and cook for 10mins.
- Stir in the purée, stock and cream. Bring to the boil and then reduce to a simmer, add the parsley. Simmer until sauce has desired consistency.

Enjoy!

