



Product Spotlight: Mushrooms

Mushrooms are full of protein, minerals and vitamins, and they are one of the few natural sources of vitamin D, which is good for strong, healthy teeth and bones!



Steak Diane Pasta

Super quick and simple, this steak classic gets a pasta twist the whole family will love with a creamy mushroom and mustard sauce, served with steaks and plenty of fresh parsley.



25 minutes



4/6 servings



Beef

Bake it!

Turn this dish into a pasta bake! Transfer the toss pasta into an oven dish at step 5, top with a cheese of your choice or breadcrumbs, and bake until golden on top.

Per serve: **PROTEIN** 53g/48g **TOTAL FAT** 19g **CARBOHYDRATES** 97g/67g

FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	1 packet	1 packet
BROWN ONION	1	1
BUTTON MUSHROOMS	300g	300g + 150g
PARSLEY	1 packet	1 packet
BEEF STEAKS	600g	600g + 300g
SOUR CREAM	1 tub	2 tubs

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), dijon mustard (see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

We used dijon mustard, but you can use English, Bavarian or American. Some mustards can have a little spice to them, use to taste for a milder flavour.

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a large saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cook liquid** and drain pasta.



2. PREPARE THE INGREDIENTS

Slice **onion** and **mushrooms**. Finely chop **parsley** including tender stems.



3. COOK THE STEAK

Coat **beef steaks** with **salt and pepper**. Heat a large frypan over medium-high heat with **oil**. Add steaks and cook for 2-4 minutes each side or until cooked to your liking. Remove to rest and keep pan over heat.



4. MAKE THE SAUCE

Add **onion** and **mushrooms** to reserved pan and sauté for 6-8 minutes until mushrooms are browned and onion softened. Reduce heat to medium and add **sour cream**, **1/2 cup cooking liquid**, **1 tbsp mustard** and **2 tsp soy sauce**. Stir to combine.

6P – use 2 x sour cream, 1/2 cup cooking liquid, 2 tbsp mustard and 1 tbsp soy.



5. TOSS THE PASTA

Add drained **pasta** to sauce. Toss to combine. Add extra **cooking liquid** if necessary. Season to taste with **soy sauce** and **pepper**.



6. FINISH AND SERVE

Slice **steaks**.

Divide **pasta** among shallow bowls. Add **steak** and garnish with **parsley**.



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