



Creamy Beef and Mushrooms

Beef mince and mushrooms cooked in a creamy sauce served on rice with a side of broccoli.



30 minutes



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
BROWN ONION	1	1
BUTTON MUSHROOMS	100g	2 x 100g
BEEF MINCE	600g	600g + 300g
SOUR CREAM	1 tub	2 tubs
BROCCOLI	1	2

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground paprika, soy sauce (or tamari)

NOTES

The beef and mushrooms can be served with pasta or mashed potatoes if preferred!

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1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P – cover rice with 900ml water.

2. COOK THE BEEF

Heat a frypan over medium heat with **oil**. Dice **onion** and slice **mushrooms**. Add to pan as you go. Add **beef mince**, **3 tsp paprika** and **2 tbsp soy sauce**. Cook for 5 minutes until sealed. Stir in **1/2 cup water** and simmer for a further 5 minutes until cooked through. Take off heat and stir in **sour cream**. Season to taste with **salt and pepper**.

6P – add beef mince, 4 tsp paprika and 3 tbsp soy sauce. Stir in 3/4 cup water and simmer for 5 minutes until cooked through.



You can use Worcestershire sauce instead of soy sauce if you have some. Add 1 tsp dijon mustard and 2 tbsp tomato paste for extra depth of flavour.

3. COOK THE BROCCOLI

Fill a small frypan or saucepan with **water** and bring to a simmer. Cut **broccoli** into small florets. Add to simmering water for 3–5 minutes until tender. Drain and set aside.

6P – use a large frypan or saucepan to cook the broccoli.



Toss the broccoli with some butter or olive oil. You can add the broccoli on top of the rice as it cooks to steam!

4. FINISH AND SERVE

Serve **beef** and **mushrooms** with **broccoli** on **rice**.

This recipe has simplified instructions to help lower your meal cost.