



## Beef Steak with Mushroom and Herbs Sauce

### Ingredients

- 2 tbsp Vegetable oil
- 700 g Minced beef
- 1 Small Onions, finely chopped
- 0.5 tsp Sugar
- 2 cups Mushroom, cut into slices
- 2.5 tbsp Flour
- 2.25 cups Water
- 1 pinch Ground Black Pepper
- 3 g Tomato Paste
- 0.25 tsp dried oregano
- 0.25 tsp Dried basil
- 2 cubes MAGGI® Beef Bouillon
- 3 large Baked potatoes

### Instruction

1. Heat oil in a large non-stick saucepan, add and grill the steak slices over medium heat from both sides until golden brown. Remove steak pieces and set them aside.
2. Add chopped onion and sugar to the same saucepan and sauté over a low heat for 3 mins or until onion and sugar become brown in color. Then add the mushroom and flour and stir until flour changes colour to golden .
3. Add water, black pepper, tomato paste, oregano, basil and MAGGI® beef Bouillon cubes. Bring to a boil with constant stirring. Then simmer for 5 mins.
4. Return steak to the sauce and simmer for 3 mins and serve.

#### Nutrition

Carbohydrates	43.08 g
Energy	448.03 kcal
Fats	14.74 g
Protein	35.56 g

🕒 20 Minutes

⊕ 5 Servings