



Tomato Stroganoff Recipe

Preparation Time	10
Cooking Time	26
Serving Size	8

Ingredients:

- 800 g beef, sirloin, cut into strips
- 2 Tbsp oil
- 1/4 cup onion, minced
- 3/4 tsp garlic, minced
- 1 pouch DEL MONTE Filipino Style Tomato Sauce (200g)
- 3/4 cup water
- 3/4 cup button mushroom, canned, quartered
- 5 tsp liquid seasoning
- 1/2 cup all-purpose cream
- 1/4 cup butter

Preparation:

1. Brown the meat in batches. Set aside.
2. In the same pan, sauté onion and garlic for 2 minutes then pour DEL MONTE Filipino Style Tomato Sauce. Bring to a boil then simmer for 1 minute.
3. Add water, mushroom and liquid seasoning. Simmer for 2 minutes. Add the meat.
4. Turn off heat then add cream and butter.

Chef's Tip

Finishing the sauce with butter helps to add more flavor, gives it a nice sheen and helps thicken it. Be sure to add cold butter to the sauce so that it melts slowly and keeps the sauce smooth.

Lusog Notes

This tasty dish provides vitamin A that helps maintain eye health and helps resist infections. It also has iron that is needed for normal metabolism.

Cooking Tools

- Chopping Board
- Pot