



Heathier Beef Stroganoff

4 tblsp	canola oil
500g	sirloin steak, thinly sliced
1	small onion, thinly sliced
500g	white button mushrooms, cleaned, stemmed, and sliced
2	cloves garlic, minced
2 cups	HACO Beef Flavoured Stock
½ cup	dry red wine
¾ tsp	salt
½ tsp	freshly ground black pepper
20g	HACO Classic Demi-Glace

- Heat 2 teaspoons of the oil in a large skillet over medium-high heat, add in the beef and cook until browned on all sides, about 5 minutes. Transfer the meat with its juices to a plate.
- Heat the remaining 2 teaspoons of oil in the skillet over soft and translucent, about 3 minutes, add in the mushrooms and garlic and cook, stirring occasionally, until the mushrooms are soft and have released most of their water, about 5 minutes.
- Return the beef and juices to the pan and stir to incorporate. Add in the **HACO Beef Flavoured Stock**, **HACO Classic Demi-Glace**, wine, salt, and pepper and bring to a boil. Reduce the heat and simmer until the mixture thickens and reduces slightly, 5 minutes.