

YIELD: 4 PEOPLE

Leftover Roast Beef Stroganoff

A fabulous way to use up all that gorgeous leftover roast beef

PREP TIME

20 minutes

COOK TIME

20 minutes

TOTAL TIME

40 minutes

Ingredients

- 400 g Roast Beef - Sliced into strips or diced
- Pinch Salt and Pepper
- Cooking spray - or 1tbsp oil
- 30 g Butter
- 1 Red Onion - Diced
- 1 Clove Garlic - Crushed
- 250 g Button Mushrooms - Sliced
- 1 tbsp Dijon Mustard
- 1 tsp Smoked Paprika
- Splash Lemon Juice
- 200 ml Beef stock
- 150 ml Soured cream
- 1/2 tsp Parsley

Instructions

1. Heat the oil in a large frying pan, and gently fry the beef with a little salt and pepper for a few minutes, until warm, and browned if using uncooked beef
2. Tip into a bowl and leave to one side
3. In the same pan, melt a good knob of butter
4. Add the onions and garlic and fry for 5 minutes until soft
5. Add the mushrooms, stir and cook for 2 minutes
6. Stir in the mustard, paprika and lemon juice until evenly mixed

7. Pour in the stock, stir and bring to the boil
8. Reduce the heat and simmer for 2 minutes
9. Return the beef to the pan, add the sour cream and parsley and stir
10. Simmer for 20 minutes, stirring often, until the sauce thickens
11. Serve with pasta, rice or potatoes, straight from the pan

Notes

-If your sauce is struggling to thicken, stir in 1tsp of cornflour

Nutrition Information: YIELD: 4 SERVING SIZE: 1 portion

Amount Per Serving: CALORIES: 369 TOTAL FAT: 28g SATURATED FAT: 14g
TRANS FAT: 1g UNSATURATED FAT: 11g CHOLESTEROL: 110mg SODIUM: 1135mg
CARBOHYDRATES: 9g FIBER: 2g SUGAR: 4g PROTEIN: 23g

*The nutritional information provided is approximate and is calculated using online tools.
Information can vary depending on various factors.*



Did you make this recipe?

I'd love to see a picture, tag me with #donnadundasblog

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CUISINE: British / **CATEGORY:** Made with Leftovers

<https://donnadundas.co.uk/leftover-roast-beef-stroganoff/>

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