



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with

Stroganoff with Fettuccine Alfredo and Steak Strips

Ingredients

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 2 cups fully cooked steak strips (about 8 oz)*
- 1 ½ cups mushroom slices
- 1 cup frozen cut green beans
- 3 tbsp margarine, butter or spread with no trans fat
- 1 ¼ cups water
- 1/2 cup milk
- 1/2 cup chopped onion
- 1/4 tsp ground black pepper
- 1/8 tsp ground nutmeg
- 1/4 cup sour cream
- 1 tbsp chopped parsley (optional)

How to make it

1. In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tbsp margarine, steak, mushrooms, green beans, onion, pepper and nutmeg; stir.
2. Bring to a boil; reduce heat. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently.
3. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in sour cream and sprinkle with parsley, if desired.



PASTA RONI® Fettuccine Alfredo