

# TERRA D'ORO

## BEEF STROGANOFF

SERVE WITH TERRA D'ORO PETITE SIRAH

This recipe makes a large serving for 2 with leftovers for lunch!

### INGREDIENTS

- 4 tbsp olive oil
- 2 tbsp butter
- 1 cup blanched english peas
- 8 oz beech or crimini mushrooms
- 12 oz ribeye
- 2 shallots, minced
- 4 garlic cloves, minced
- 1 tbsp concentrated tomato paste
- 2 tbsp all purpose flour
- ¼ cup dry white wine
- 2 cups (or more) beef broth
- ¼ cup sour cream
- Any short noodles for serving



### INSTRUCTIONS

1. Heat a large skillet over medium-high heat with 2 tablespoons of oil and 1 tablespoon butter. Cook mushrooms for a few minutes until tender, season with salt, and transfer to a plate.
2. In the same skillet, add another 1 tablespoon of oil and 1 tablespoon of butter. Season the steak generously with salt and pepper. Sear the steak and cook to preference. Transfer to another plate and wipe the skillet clean.
3. Reduce the heat to medium and add remaining 1 tablespoon of oil to the pan. Cook the shallots until soft, stirring often. Add the garlic and cook until fragrant, only 1 minute. Add the tomato paste and cook while stirring constantly for 2 minutes until slightly darkened in color. Add the flour and stir constantly until toasty smelling, 3 minutes. Add the wine and cook until evaporated. Add the broth and bring to a boil over high heat. Reduce to a simmer and cook for up to 15 minutes until thickened and sauce coats a spoon.
4. Slice the steak. Add the sour cream to the sauce. Serve the sauce over the noodles and garnish with steak slices, peas, and mushrooms.

*Recipe curated by Chef Justin Lewis, Amador County*