

20-Minute Creamy Mushroom Stroganoff

Ingredients

Olive Oil

Sliced Mushrooms, 300g

1 Red Onion (finely diced)

2 Garlic Cloves (crushed)

Maille Dijon Mustard, 1 tsp

Paprika, 1 tsp

Handful Of Fresh Coriander

1 Continental Vegetable Stock Pot

1 Tin Ayam 100% Natural Coconut Milk

200g Rice (for serving)

Method

Step 1

Over medium heat, fry the mushrooms, onion, garlic, paprika, coriander & Dijon mustard for 6-7 minutes until the mushrooms have browned.

Step 2

Add in the whole tin of coconut milk and the vegetable stock pot & simmer away until the liquid thickens.

Step 3

Serve with either rice, pasta or noodles. **Enjoy!**



Pic for illustration purposes only. Recipe may vary in appearance to pic.