

510
280308b
Beef; Campbells
Capsicum
Jared Ingersoll

Pot roasted beef with mushrooms

Olive oil
1 rib eye steak fillet, on the bone
6 shiitake mushrooms, stalk removed
2 sprigs rosemary
½ cup Campbells beef stock
1 tsp chopped chives
½ bunch enoki mushrooms, trimmed
6 oyster mushrooms, torn in half

1 Heat oil in a frying pan over high heat, cook beef for 2 minutes each side or until beef is seared.

2 Add shiitake mushrooms, rosemary and stock to the pan, cook for 6-8 minutes or until beef is tender. Add chives, enoki and oyster mushrooms and stir to combine. Remove steak and rest for 5 minutes, and slice.

3 Plate sliced steak topped spoon over the mushroom stock. Serve.