



CLONAKILTY

MUSHROOM STROGANOFF



By Irish Yogurts Clonakilty

Mushroom Stroganoff

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Method

- Boil your rice as per instructions
- Fry your mushrooms in a dry frying pan for about 4 minutes, stirring regularly
- Add in your onions, garlic, olive oil pepper and paprika and continue to fry for 2 minutes
- Add your soy sauce and mix well
- Remove from heat and add in your crème fraiche. Mix to create a smooth sauce. Add some hot water if the sauce is too thick. Mix in your chopped coriander

Ingredients

- 300g Mushrooms, quartered
- 1 Red Onion, finely diced
- 2 tbsp. Olive Oil
- 100g of [Irish Yogurts Clonakilty Half Fat Crème Fraiche](#)
- 1tbsp. Soy Sauce
- 2 Cloves Garlic
- 1tsp. Paprika
- Pinch black pepper
- 300g Basmati Rice
- A handful of fresh Coriander

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