

NEW YORK STEAKS with Mushroom Sauce

4 servings

3 tbsp	PASTENE Pure Olive Oil	45 mL
4	8 oz/225 g strip steaks or sirloin tips, fat trimmed	4
2	dry shallots, chopped	2
1	can (15 oz) PASTENE Broken Straw Mushrooms, drained and sliced, or ½ lb (250 g) sliced fresh mushrooms	1
2 cups	beef stock, heated	500 mL
2 tbsp	PASTENE Tomato Paste	30 mL
¼ cup	PASTENE “Kitchen Ready” Ground Tomatoes	60 mL
2 tbsp	35% cream	30 mL
1 tbsp	cornstarch	15 mL
3 tbsp	cold water	45 mL
1 tbsp	chopped fresh parsley	15 mL
	salt and pepper	

- Heat 2 tbsp (30 mL) olive oil in large skillet over high heat. Add steaks and cook 2 minutes on each side or to taste. Remove steaks and keep warm.
- Add remaining oil to pan. Cook shallots and mushrooms 4 minutes over high heat; season well with salt and pepper.
- Mix in beef stock, tomato paste, and tomatoes; cook 3 minutes over medium heat. Stir in cream and cook 1 minute. Dilute cornstarch in the cold water; stir into sauce. Cook 2 minutes over medium heat, sprinkle with parsley and serve sauce with steaks.

