

# Beef in Creamy Mushroom Sauce

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*A creamy sauce with chunks of tender beef and crisp bell peppers is served over mostaccioli for the perfect pasta dish. The flavors of the beef and vegetables are complemented by the creamy sour cream sauce and the result is an easy, hearty and delicious pasta dish that can be whipped up in minutes.*

## Ingredients:

2 Tbsp cornstarch  
1 c. water  
1 lb boneless sirloin steak  
1 onion, chopped  
1 clove garlic, minced  
1/4 tsp salt  
1/8 tsp pepper  
1 red bell pepper, coarsely chopped  
3 c. sliced mushrooms  
1/4 c. brandy  
1 beef bouillon cube  
2 Tbsp sour cream  
2 Tbsp fresh chives, chopped  
3 c. mostaccioli, cooked according to package

## Directions:

1. In a small bowl combine cornstarch and water. Stir until dissolved and set aside.
2. Trim fat from steak and cut beef into thin strips.
3. Spray a large skillet with nonstick cooking spray and heat over medium-high heat. Cook onion, garlic, salt and pepper until tender and aromatic. Add beef and bell peppers and saute until browned. Stir in mushrooms.
4. Add brandy and beef bouillon to beef mixture. Heat to boiling and reduce to a simmer. Simmer 1 minute. Stir in sour cream and cornstarch and simmer until thickened.
5. Stir in chives and serve over cooked mostaccioli.

*Author: Catherine Herzog*