

# IDDSI Level 4/5 Beef Stroganoff





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	6 Servings	12 Servings	Serving Size:
Butter	1 Tbsp	2 Tbsp	#10 scoop (about 1/2 cup) of both: stroganoff, & puree pasta blend
Fresh mushroom, Sliced	3 oz.	6 oz.	
Onions, diced	1/2 cup	1 cup	Calories: 320
Garlic, minced	1/2 tsp	1 tsp	Total Fat: 22g
Worcestershire sauce	1 tsp	2 tsp	<b>Saturated Fat:</b> 7g
Butter	1 Tbsp	2 Tbsp	Trans Fat: 0g
Flour	2 Tbsp	1/4 cup	Cholesterol: 45mg  Sodium: 790mg
Beef Broth	1 1/2 cups	3 cups	Total Carbs: 20g
Salt	1/2 tsp	1 tsp	Dietary Fiber: 0g
Black Pepper	1/4 tsp	1/2 tsp	Total Sugars: 3g
Sour Cream	1/2 cup	1 cup	<b>Protein:</b> 11g
THICK & EASY® Minced Ground Beef - Level 5 Ready	~ 1 1/2 cups	~ 3 cups	Vitamin D: 0% DV
Item: 114401			Calcium: 4% DV
THICK & EASY® Bulk Pureed Pasta - IDDSI Level 4 Item: 114399	3 cups	6 cups	Iron: 8% DV
			Potassium: 4% DV

PUREED (LEVEL 4) VERSION: Remove prepared portions needed and puree until smooth. Liquid and/or thickener may be added to achieve proper consistency. Serve over pureed rice per serving instructions in Level 5 recipe.

## **DIRECTIONS**

- Sauté mushrooms and onions in first amount of butter until tender. Add garlic and cook 1-2 minutes more.
- 2. Remove from pan and grind or puree in food processor. Set aside.
- Melt second amount of butter in saucepan. Add flour and stir with wire whisk until flour is dissolved.
- Add beef broth and Worcestershire sauce; whisk until blended.
- Bring to boil, stirring constantly until mixture is thickened.
- 6. Add salt, pepper and sour cream; stir to blend.
- Add thawed THICK & EASY® Minced Ground Beef (IDDSI Level 5), ground mushrooms and onions. Stir and heat until internal temperature reaches 165°F.
- To serve: Portion 1/2 cup heated THICK & EASY® Bulk Pureed Pasta onto serving plate (see serving suggestions).
- Top with one #10 scoop (scant 1/2 cup) beef stroganoff.

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### **SERVING SUGGESTIONS**

#### Pasta may be served in a variety of ways:

- Portion 1/2 cup onto plate and spread evenly.
- Serve straight from the bag by making a very small snip in the corner of the bag and pipe onto plate.
- Place pasta in a pastry bag with desired tip and pipe onto plate.

