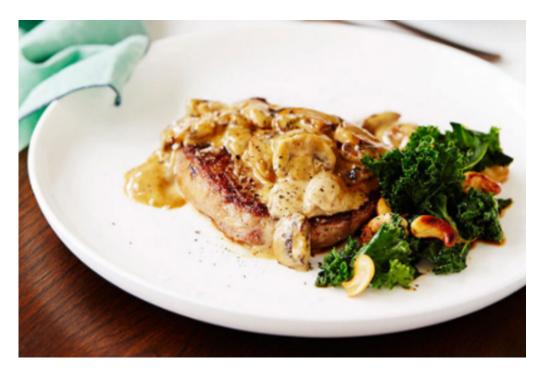
Classic Steak and Gravy



Ingredients

4 Steaks of choice 165 g Gravox Mushroom and Garlic Liquid Gravy Pouch 20 mL Olive Oil Optional: Fresh Sliced Mushrooms

Method:

- Heat a nonstick frying pan to high. Brush the steaks with oil. Season with sea salt and cracked pepper. Cook the first sides of the steaks until moisture appears (approx. 4 minutes), turn and cook for another 4 minutes for medium doneness. Remove from the pan, cover with foil, and allow to rest.
- 2. Heat up Gravox Liquid Gravy Pouch in microwave on high for 40 seconds (1100W). Alternatively pour gravy into saucepan, bring to boil and stir occasionally.
- 3. Place steaks onto serving plates and top with the decadent mushroom sauce.