

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:

1. 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.