



Beef with shitake mushroom & honey mustard sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- ~thinly sliced beef
- ~fresh shitake mushroom, cut into cubes
- ~dijon mustard
- ~ honey
- ~ olive oil
- ~ pepper powder
- ~ salt to taste
- ~ mixed dried herbs

Instructions

- ~ heat up the pan with oil, sauted the mushroom, sprinkle some dried herbs, salt & pepper to taste
- ~ mixed the honey with dijon mustard on bowl, stirred up and mixed well
- ~ pour the honey mustard onto the pan let it boil under slow fire, add on beef on top simmer for while, let the beef turn into pink , if you prefer well done , cook till well done.