



Mini steak with button mushroom & honey mustard

NIBBLEDISH CONTRIBUTOR

Ingredients

- ~ Australian beef
- ~ Swiss brown button mushroom
- ~ Chopped onion
- ~ Honey
- ~ Mustard
- ~ Olive oil
- ~ salt & pepper
- ~ Dry mixed herbs
- ~ LP sauce

Instructions

- ~ Marinated the beef with mustard, salt & pepper for 20 minutes
- ~ Sear the beef both side for 2 minutes
- ~ Put the beef into oven baked for 10 minutes at 150c (medium doneness)
- ~ Heat up pan with oil, sauteed the onions and mushroom till soft. Sprinkle some dry mixed herbs, dash some LP sauce. Stir up the honey with mustard, pour onto the pan cooked with the mushrooms & onions.
- ~ Remove beef from oven, served with mushrooms honey mustard sauce