

Tarragon Sirloin Tips with Mushrooms



PREPARATION TIME

10 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

buttery noodles



You can always have affordable mushrooms on hand regardless of current prices. Purchase when on sale and cook ahead.

Store cooked mushrooms in the freezer for up to 3 months.

SHOPPING LIST

- mushrooms • green onions
- beef sirloin tips • beef broth
- dried tarragon

ON HAND

- butter • flour

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INGREDIENTS

- 1 tablespoon butter or margarine
- 1 1/2 cups sliced fresh mushrooms
- 1/4 cup chopped green onions
- 2 pounds beef sirloin tips
- 1 teaspoon dried tarragon
- 2 cups beef broth, divided
- 3 tablespoons all-purpose flour

SERVES 4

COOKIN'
Express

- A super-quick way to chop the green onions is with a sharp pair of kitchen scissors.

Make Ahead

You can fully prepare this dish up to 2 hours ahead; refrigerate. Reheat over low heat just before serving.

VARIATION

This recipe tastes just as wonderful when chicken and chicken broth are substituted for the sirloin tips and beef broth.

1 Melt butter in a large skillet over medium-high heat; add mushrooms, green onions and beef. Cook, covered, stirring occasionally, until beef is browned, about 10 minutes.



2 Reduce heat to medium-low. Sprinkle tarragon over beef and vegetables in skillet. Combine 1/4 cup broth and flour in a small bowl; stir until smooth.

3 Pour flour mixture over beef in skillet; stir. Cook, stirring continually, about 2 minutes. Stir in remaining broth. Cook, stirring continually, until sauce thickens, about 5 minutes.



Presentation Idea:

Spoon this hearty beef dish over a platter of cooked egg noodles for a special display. Garnish with trimmed green onions or fresh tarragon.