

Dijon Mushroom Potatoes

written by The Recipe Exchange | May 23, 2019

Ingredients

1 med. onion – chopped
1 med. green bell pepper – seeded, chopped
1 small carrot – peeled, grated
1/2 Lb. mushrooms – sliced
1/2 cup beef stock
1 Tbs soy sauce
1 Tbs Dijon mustard
1 Tbs cornstarch
fresh ground black pepper – to taste
4 baked potatoes

Directions

In a large frying pan, sauté the vegetables in the stock until most of the liquid is gone and the vegetables are soft.

Mix the remaining ingredients together in a bowl, adding a bit of water if you wish (makes a thinner sauce) and add to the vegetables in the pan.

Mix well and cook, stirring constantly, over low heat for about a minute until thickened.

Pour over hot, split baked potatoes.