

# **Estrogonofe de carne**

## **Ingredients**

- 2 pounds of tenderloin, cut into cubes
- Salt and pepper to taste
- 2 tablespoons olive oil
- 1 cup chopped fresh mushrooms
- 1 can of corn
- 1 big can of tomato sauce
- 1 can of “crema” (or heavy cream)

## **Directions**

1. In a large bowl, combine the meat, salt, pepper. Reserve.
2. Heat one tablespoon olive oil in a large skillet, over medium heat, and then add the meat and cook until brown on all sides.
3. In that same skillet, add the mushrooms and cook until they are starting to brown.
4. Add the corn
5. After, add the tomato sauce and stir for about 5 minutes.
6. Add the crema (or heavy cream), mix, and turn off the heat.
7. Serve immediately.