**Creamy Pork & Mushroom Tagliatelle**

Ingredients

500g Pork Steak Sliced

10 Mushrooms sliced

1 Onion Diced

2 Tabsp Beef stock

200ml Cream

200ml Water

2 Tabsp Dijon Mustard

2 Cloves Garlic

1 Tabsp Chives chopped

240g Tagliatelle to Serve

**Instructions**

1. Dice onion and slice mushrooms
2. Slice pork steaks evenly
3. Heat Oil, fry pork steaks for 3 mins then add onion & garlic.
4. Add mushroom and continue cooking
5. In a separate bowl mix cream, stock, water and mustard and pour over pork.
6. Boil/Simmer until meat is cooked (approx. 30 mins). Add chopped chives at the end.