

## **Creamy Beef & Mushrooms**

### **Ingredients:**

24 oz Cremini Mushrooms  
4 yellow Onions, small dice  
4 Scallions  
4 lbs ground Sirloin  
10 oz Cream Cheese  
6 oz Worcestershire Sauce  
5 tsp each smoked/fancy Paprika, mixed together  
5 oz Red Pepper flakes  
1 lb Butter

### **Directions:**

Wipe mushrooms clean and chop into large pieces.  
Thinly slice scallions, remove root end.  
Heat 6 tbs olive oil in large pot over medium heat.  
Add yellow onion and mushrooms, cook 4-8 minutes or until mushrooms soften.  
Add ground beef.  
Season with salt and pepper and cook until fully cooked breaking up beef into pieces.  
Add cream cheese, worchestershire sauce, 6 tbs butter and 2 cups of water.  
Season with the paprika mix, stirring to combine.  
Cook 3-6 minutes, or until cream cheese is incorporated and sauce is slightly thickened.  
Season with salt and pepper to taste.

Serve the beef/mushrooms on top of the spaghetti squash halves.