

BEEF STROGANOFF

 6 servings

 30 minutes

CLASSIC BEEF STROGANOFF WITH MUSHROOMS



INGREDIENTS

1 lb ground beef
1 yellow onion, diced
1 Tablespoon minced garlic
1 bag wide egg noodles
1 pack mushrooms, sliced
1 C beef stock or broth
1 C sour cream
2 Tablespoons flour
1 Tablespoon Dijon
1 T Worcestershire
salt & pepper

DIRECTIONS

1. Cook the ground beef with diced onion and garlic
2. While the beef is cooking, start cooking the egg noodles in a separate pot
3. Once the beef is cooked, add mushrooms and cook 2-3 minutes
4. Sprinkle flour over beef/mushrooms and cook 1 minute
5. Add beef broth and sour cream & stir until smooth
6. Add Dijon and Worcestershire
7. Add salt & pepper to taste
8. Drain egg noodles and fold into beef mixture

** You may need some more Dijon if you prefer. My family loves Dijon, so I probably use 2 Tablespoons. Sometimes I add a little heavy cream to make it a little more creamy. Totally up to you!