

Slow Cooker Beef Stroganoff

This crock pot beef stroganoff is an easy variation of a favorite. I used to prepare it the traditional way with sour cream but was out of it one night, so I used cream cheese instead. My husband and I liked it even better! Serve over hot cooked egg noodles or rice.

Recipe by **Jessica** | Updated on February 24, 2023

Prep Time: 5 mins

Cook Time: 5 hrs

Total Time: 5 hrs 5 mins

Ingredients

1 pound cubed beef stew meat

1 (10.75 ounce) can condensed golden mushroom soup

½ cup chopped onion

¼ cup water

1 tablespoon Worcestershire sauce

4 ounces cream cheese

Directions

Step 1

Combine beef, soup, onion, water, and Worcestershire sauce in a slow cooker.

Step 2

Cook on Low for 8 hours or High for 5 hours. Stir in cream cheese just before serving.

Step 3

Serve over noodles.

Nutrition Facts

Per serving: 376 calories; total fat 27g; saturated fat 13g; cholesterol 97mg; sodium 711mg; total carbohydrate 10g; dietary fiber 1g; total sugars 2g; protein 22g; vitamin c 2mg; calcium 39mg; iron 3mg; potassium 319mg