

Beef Stroganoff

Ingredients:

- 1 pound beef sirloin, thinly sliced
- 1 onion, chopped
- 2 cups mushrooms, sliced
- 2 tablespoons flour
- 1 cup beef broth
- 1 cup sour cream
- 2 tablespoons Worcestershire sauce
- Salt and pepper to taste
- Cooked egg noodles for serving

Instructions:

1. In a skillet, brown beef; remove and set aside.
2. In the same skillet, sauté onion and mushrooms until tender. Stir in flour and cook for 1 minute.
3. Gradually add beef broth and Worcestershire sauce; simmer until thickened.
4. Return beef to the skillet and stir in sour cream. Cook until heated through. Serve over egg noodles.