**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.