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## Recipe : Beef Stroganoff

Chef: layan mahmood

Category : Meals

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Price: \$55

### Description:

A Russian classic, featuring tender beef strips in a creamy mushroom and onion sauce..

### Ingredients Used In Beef Stroganoff:

500g beef sirloin, sliced into strips

1 tbsp olive oil

1 onion, finely chopped

2 cloves garlic, minced

200g mushrooms, sliced

1 cup beef broth

1 cup sour cream

1 tbsp Dijon mustard

Salt and pepper to taste

Fresh parsley, chopped (for garnish)

Cooked egg noodles or rice (for serving).

### Instructions To Make Beef Stroganoff:

Heat olive oil in a large skillet, brown beef strips, and set aside.

In the same skillet, sauté onions until translucent. Add garlic and mushrooms, cook until soft.

Return beef to the skillet, add beef broth, and bring to a simmer.

Stir in sour cream and mustard, season with salt and pepper.

Simmer until sauce is thickened and beef is tender.

Serve over egg noodles or rice, garnished with fresh parsley..