

# Beef Stroganoff Recipe



**Prep Time:** 15 minutes    **Cook Time:** 15 minutes    **Total Time:** 30 minutes

Classic Beef Stroganoff with tender strips of beef in an indulgent creamy mushroom sauce, served over noodles.

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**Skill Level:** Easy

**Cost to Make:** \$14-\$20

**Servings:** 4 as a main course

## Ingredients

### For the Beef Stroganoff:

- 1 lb top sirloin steak, thinly sliced into strips\*
- 2 Tbsp **olive oil**
- 2 Tbsp unsalted butter
- 1/2 **medium onion**, finely chopped
- 1/2 lb brown mushrooms, thickly sliced
- 1 garlic cloves, minced
- 1 Tbsp **all-purpose flour**
- 1 cup beef broth
- 3/4 cup heavy whipping cream
- 1/4 cup sour cream
- 1 Tbsp **Worcestershire sauce**
- 1/2 tsp **dijon mustard**
- 1/2 tsp **salt**
- 1/4 tsp black pepper

### To Serve:

- 1 Tbsp green onion, to garnish
- 8-12 oz egg noodles, to serve

## Instructions

1. Place a large deep pan or dutch oven over medium-high heat. Add 2 Tbsp oil and once oil is very hot, add thinly sliced beef strips in a single layer, cooking 1 minute per side without stirring. Cook until just browned and no longer red. Sear beef in 2 batches so you don't overcrowd the pan. Remove beef to a plate and cover to keep warm.
2. Add 2 Tbsp butter, chopped onion and sliced mushrooms. Sauté 6-8 minutes or until liquid has evaporated and onions and mushrooms are soft and lightly browned.
3. Add 1 minced garlic clove and sauté 1 minute until fragrant. Add 1 Tbsp flour and sauté another minute stirring constantly.
4. Pour in 1 cups beef broth, scraping any bits from the bottom of the pan then add 3/4 cup whipping cream and simmer another 1 to 2 minutes or until slightly thickened.
5. Stir a few Tablespoons of the sauce into 1/4 cup of sour cream to temper it so the sour cream doesn't curdle then add it to the pan while stirring constantly.
6. Stir in 1 Tbsp Worcestershire, 1/2 tsp dijon mustard, and season with 1/2 tsp salt and 1/4 tsp pepper, or season to taste and continue simmering until sauce is creamy. Add beef with any

accumulated juices back to the pan and bring just to a simmer or until beef is heated through.

### Recipe Notes

For best results, be sure your meat is either: Top Sirloin, Boneless Ribeye steak, Beef Tenderloin (Filet Mignon), or Filet Mignon tips.

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