

FOOD & WINE

Inspiration served daily

RECIPE



© Yunhee Kim

Quick Beef Stroganoff

Contributed by **Grace Parisi**

ACTIVE:

TOTAL TIME: 20 MIN

SERVINGS: 4

This easy version of beef stroganoff is best for using up the extra **Coriander-Dusted Roast Beef** and gravy.

ACTIVE: **TOTAL TIME: 20 MIN** **SERVINGS: 4**
FAST **HEALTHY**

INGREDIENTS

Ingredients

2 tablespoons extra-virgin olive oil

1 onion, thinly sliced

8 ounces cremini mushrooms, thinly sliced

1 teaspoon chopped thyme

Kosher salt and freshly ground pepper

1 cup reserved gravy from **Coriander-Dusted Roast Beef** or other beef gravy

1/4 cup sour cream

Buttered noodles, for serving

Half of the **Coriander-Dusted Roast Beef** or 12 ounces roast beef, sliced 1/4 inch thick and cut into strips

DIRECTIONS

1. In a large skillet, heat the olive oil until shimmering. Add the onion, mushrooms and thyme, season with salt and pepper and cook over moderate heat, stirring occasionally, until tender and browned, 8 minutes. Add the gravy and bring to a boil. Stir in the sour cream. Add the beef and simmer until heated through, about 2 minutes. Serve over buttered noodles.

From **1 Roast Beef, 2 Great Meals, Pairing of the Day: March 2009, Recipe of the Day: April 2009**

Published **March 2009**