



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

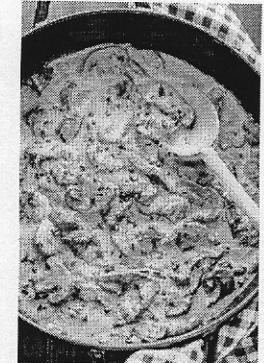
Keyword: beef stroganoff

Calories: 689 kcal

Servings: 4 as a main course

Ingredients

For the Beef Stroganoff:



1 lb top ~~filet mignon~~ thinly sliced into strips*

2 Tbsp olive oil

2 Tbsp butter

1-2 Shallots finely chopped

1/2 lb brown mushrooms thickly sliced

2 garlic cloves minced

1 Tbsp all-purpose flour

1 cup beef broth

1/2 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

1/2 cup red dry wine or sherry

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. Sautee 6-8 minutes or until liquid has evaporated and onions and mushrooms are soft and lightly browned.
3. Add 1 minced garlic clove and sautee 1 minute until fragrant. Add 1 Tbsp flour and sautee 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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