

## FAMILY CONNECTION

YIELD: 4 - 5 SERVINGS

# Beef Stroganoff



Our easy and authentic Russian Beef Stroganoff recipe combines tender beef and flavorful mushrooms in a creamy sauce for an elegant, yet quick dish.

**PREP TIME** 10 minutes

**COOK TIME** 15 minutes

**TOTAL TIME** 25 minutes

## Ingredients

- 2 Tbsp salted butter, divided
- 8 oz button mushrooms, sliced
- 1 onion, thinly sliced
- 1 lb sirloin steak, sliced thinly, against the grain
- 2 Tbsp unbleached all-purpose flour
- 1 c beef broth, (we prefer low sodium)
- ½ tsp ground mustard seed, or 1 Tbsp whole grain mustard
- 1 Tbsp tomato paste
- ½ lb egg noodles, dry
- ½ c sour cream
- ½ tsp salt
- ¼ tsp ground black pepper

## To Serve

- Serve over sautéed shoestring potatoes, mashed potatoes, rice, or cooked egg noodles

## Instructions

1. In a large skillet, heat 1 Tbsp of butter. Saute the mushrooms in the butter over medium high heat for 2 minutes. Remove the mushrooms from the pan and set aside.
2. Add the remaining 1 Tbsp butter to the pan and heat until melted. Add the onions to the butter and saute for 1-2 minutes.
3. Toss the beef chunks with the flour and add them to the saute pan. Cook until browned, 2-3 minutes.
4. Add the beef broth, mustard powder, and tomato paste to the saute pan along with the cooked mushrooms, scraping the bottom of the pan to pick up any stuck bits.
5. Simmer the mixture over medium heat for 10-15 minutes, until the beef is cooked to your liking.
6. Place the sour cream into a small bowl and mix a little of the broth from the skillet with the sour cream to warm it. Pour the warmed sour cream mixture into the saucepan and mix to combine.
7. Taste the stroganoff and add the salt and pepper, to taste.
8. Serve the stroganoff along side of potatoes, rice, or noodles, of your choosing.

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**CUISINE:** Russian / **CATEGORY:** Dinner Recipes

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