

Easy Beef Stroganoff

Looking for a faster and easier beef stroganoff recipe? This classic recipe has been tested and perfected just for you!

INGREDIENTS

- 1 pound beef Sirloin Tip Steaks, cut 1/8 to 1/4 inch thick
- 1 teaspoon minced garlic
- 4 teaspoons vegetable oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 pound mushrooms, sliced (1/2-inch)
- 1 package (3/4 ounce) brown gravy mix
- 4 cups cooked wide egg noodles
- 1/4 cup dairy sour cream



25 Min 4 42 Cal 31g
 Servings Protein

COOKING

1. Stack beef Sirloin Tip Steaks; cut lengthwise in half, then crosswise into 1-inch wide strips. Toss with garlic.
2. Heat 2 teaspoons oil in large nonstick skillet over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 minute or until outside surface of beef is no longer pink. (Do not overcook.) Remove. Repeat with remaining beef. Season with salt and pepper.
3. Heat remaining 2 teaspoons oil in same skillet over medium-high heat until hot. Add mushrooms; cook and stir 2 minutes or until tender. Remove from heat. Add gravy mix and 1 cup cold water; blend well. Bring to a boil. Reduce heat; simmer 1 minute or until sauce is thickened, stirring frequently. Stir in beef; heat through. Serve over noodles. Pass sour cream.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		16g	109mg		30g	31g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com