

Lazygirl39s Ground Turkey Stroganoff

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Try this delicious turkey stroganoff recipe for seasoned ground turkey thats mixed with a creamy mushroom sauce and served over hot egg noodles

Ingredients

- - 1 (8 ounce) package uncooked egg noodles - 1 tablespoon vegetable oil - 1 pound ground turkey - 1 tablespoon minced onion - 1 cube chicken bouillon
- crumbled - 1 (10.5 ounce) can condensed cream of mushroom soup - ½ cup water - 1 tablespoon paprika - salt to taste

Instructions

1. Fill a large pot with lightly salted water and bring to a rapid boil. Cook egg noodles at a boil until tender yet firm to the bite
2. 7 to 9 minutes. Drain and keep warm. While the noodles are cooking
3. heat oil in a large skillet over medium heat. Add turkey and onion; cook and stir until turkey is browned and crumbly
4. 5 to 7 minutes. Stir in crumbled bouillon. Whisk condensed soup and water together in a small bowl; pour into the skillet and cook
5. stirring occasionally
6. until heated through
7. about 5 minutes. Season with paprika and salt. Serve over warm egg noodles.