



Venison Stroganoff

Savannah · 30/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

4

Description

This venison stroganoff is an easy and hearty recipe that my family loves

Ingredients

- - 1 pound venison
- cut into cubes - ½ teaspoon garlic powder
- or to taste - salt and pepper to taste - 1 onion
- chopped - 2 (10.5 ounce) cans condensed cream of mushroom soup - 1 (16 ounce) package uncooked egg noodles - 1 (8 ounce) container sour cream

Instructions

1. Season venison with garlic powder
2. salt
3. and pepper; set aside. Heat a large skillet over medium-high heat. Sauté onion in the hot skillet until soft and translucent. Add venison and cook until all sides are browned. Drain excess grease. Stir in condensed soup
4. reduce heat to low
5. and bring to a simmer. Meanwhile
6. bring a large pot of lightly salted water to a boil. Cook noodles in boiling water until tender yet firm to the bite
7. 8 to 10 minutes. When noodles are almost done cooking
8. stir sour cream into venison mixture. Drain noodles and transfer to a rimmed serving dish. Pour venison mixture over hot
9. cooked noodles to serve.