



Slow Cooker Venison Stroganoff Meal

Savannah · 30/09/2024



Prep Time

4 hrs 35 mins

Difficult

Medium

Servings

4

Description

This Crockpot venison stroganoff is easy and slowcooked to perfection

Ingredients

— - 3 tablespoons olive oil - 1 pound venison stew meat - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 teaspoon garlic powder - 1 teaspoon onion powder - 1 tablespoon all-purpose flour - 1 cup water - 1 (10.5 ounce) can condensed cream of mushroom soup - 1 (16 ounce) package uncooked egg noodles

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Toss cubed venison with salt
2. pepper
3. garlic powder
4. and onion powder. Cook venison in hot oil until browned on all sides
5. about 8 minutes. Transfer venison into a slow cooker
6. leaving remaining oil in the skillet. Reduce heat to medium-low. Stir flour into remaining oil in the skillet. Cook and stir until flour has turned golden brown
7. about 5 minutes. Stir in water and bring to a simmer
8. then pour into the slow cooker. Mix in condensed soup. Cover and cook on Low for 4 hours until venison is tender. Bring a large pot of lightly salted water to a boil. Add egg noodles and cook until al dente
9. 8 to 10 minutes; drain. Spoon stroganoff over egg noodles to serve.