



Easy Beef Stroganoff in the Slow Cooker

Jacob · 30/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

5

Description

I make my beef stroganoff in the slow cooker with cream of mushroom soup and cream cheese with garlic and herbs. Serve over noodles to your liking.

Ingredients

- 1 ½ pounds cubed beef stew meat - 2 cups fresh mushrooms
- thickly sliced - 1 (10.75 ounce) can condensed cream of mushroom soup - 1 cup milk - 2 onions
- chopped - 2 tablespoons Worcestershire sauce - 6 ounces herb and garlic-flavored cream cheese - 1 cup fusilli pasta - ¼ cup sour cream (Optional)

Instructions

1. Combine beef
2. mushrooms
3. cream of mushroom soup
4. milk
5. onions
6. and Worcestershire sauce in a slow cooker. Cook on High for 3 to 4 hours
7. or on Low for 5 to 7 hours. Stir in cream cheese until well dissolved; cook for 1 hour more. During the last 20 minutes of cooking
8. bring a large pot of lightly salted water to a boil. Add fusilli to the boiling water and cook
9. stirring occasionally
10. until tender yet firm to the bite
11. about 12 minutes. Drain. Serve stroganoff over fusilli and garnish with sour cream. Cook's Notes: Use a high-quality cream of mushroom soup
12. don't buy a cheap brand. It makes a difference. No need to add extra liquid for the condensed soup
13. this is what the milk is for.