



Hamburger Stroganoff

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

My whole family loves this recipe for ground beef stroganoff. It's a hearty meal with rich, tangy and delicious flavors. Garnish with additional sour cream and fresh parsley.

Ingredients

- 1 pound ground beef chuck - 1 (8 ounce) package sliced fresh mushrooms - 1 medium onion
- chopped - 2 cloves garlic
- minced - 2 tablespoons all-purpose flour - 1 (14 ounce) can beef broth - 1 (10.5 ounce) can condensed cream of mushroom soup - 2 tablespoons Worcestershire sauce - 1 teaspoon ground black pepper - ½ teaspoon salt - 1 (12 ounce) package egg noodles - 1 cup sour cream - 2 teaspoons finely grated raw horseradish (Optional)

Instructions

1. Cook and stir beef
2. mushrooms
3. onion
4. and garlic in a large nonstick skillet over medium-high heat until beef is browned and crumbly
5. 6 to 8 minutes. Add flour; cook and stir until combined
6. about 2 minutes. Stir in broth
7. condensed soup
8. Worcestershire sauce
9. pepper
10. and salt; bring to a boil. Reduce the heat and simmer
11. stirring occasionally
12. until flavors blend
13. about 15 minutes. When you reduce the heat
14. bring a large pot of lightly salted water to a boil. Add noodles
15. return to a boil
16. and cook
17. uncovered and stirring occasionally
18. until tender yet firm to the bite
19. about 6 minutes. Drain and keep warm. Mix sour cream and horseradish together in a bowl. Stir into beef mixture and cook until hot
20. about 5 minutes. Serve over noodles. Cook's Note Cream of mushroom soup with roasted garlic also tastes great in this recipe.