



Beef Stroganoff with Ground Beef

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Ground beef makes this stroganoff sauce a quick tasty comfort food served over noodles or mashed spuds

Ingredients

- - 2 tablespoons butter - 1 cup sliced fresh mushrooms - 1/2 cup chopped onion - 1 pound lean ground beef - 2 tablespoons all-purpose flour - 1 teaspoon garlic powder - 1 teaspoon seasoning salt - 1/2 teaspoon ground paprika - 1/4 teaspoon ground black pepper - 1 (10.75 ounce) can condensed cream of mushroom soup - 3/4 cup sour cream
- or more to taste - 1 tablespoon liquid smoke
- or to taste (Optional) - 1 tablespoon Worcestershire sauce

Instructions

1. Melt butter in a large skillet over medium-high heat. Add mushrooms and onions and saute until onions have turned translucent
2. about 5 minutes. Add ground beef and cook and stir until browned and crumbly
3. 5 to 7 minutes. Sprinkle with flour
4. garlic powder
5. seasoning salt
6. paprika
7. and pepper; stir until mixed in. Add condensed soup
8. sour cream
9. liquid smoke
10. and Worcestershire sauce. Reduce heat to medium
11. and cook and stir until sauce has thickened
12. 5 to 7 minutes. Recipe Tip Fresh minced garlic can be used in place of garlic powder if preferred.