



Quick Meatball Stroganoff

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This meatball stroganoff was a hit with everyone I came up with this easy recipe thats quick to prepare because my family loves stroganoff so much

Ingredients

- - 1 tablespoon vegetable oil - ½ onion
- chopped - 2 teaspoons minced garlic - 1 (10.5 ounce) can condensed cream of mushroom soup - ½ cup milk - 1 tablespoon Worcestershire sauce - 15 frozen beef meatballs
- or more to taste - 8 ounces broad egg white noodles (such as No Yolks®) - ¾ cup sour cream - salt and ground black pepper to taste

Instructions

1. Heat oil in a large skillet over medium-high heat. Add onion and garlic; cook and stir until onion is almost soft
2. about 3 minutes. Reduce heat to medium; stir in condensed soup
3. milk
4. and Worcestershire sauce. Add meatballs; reduce heat to low and simmer
5. covered
6. until tender
7. 35 to 40 minutes. Meanwhile
8. bring a large pot of lightly salted water to a boil. Add noodles and cook
9. stirring occasionally
10. until tender yet firm to the bite
11. 10 to 12 minutes; drain. Add sour cream
12. salt
13. and pepper to meatballs in sauce. Cook until flavors combine
14. about 2 minutes. Serve meatballs over noodles. Recipe Tip Use turkey meatballs instead of beef if preferred.