

Cancel Your Dinner Plans. We're Slow Cooker Beef Stroganoff

Simple and affordable, beef stroganoff is my go-to meal. Will it be yours?

If there's one thing that my Mom could always take care of, that would be making a nice hearty meal, even when we didn't have a lot of food in the kitchen. There was a time when her and my dad first got together and started having kids when it was a paycheck to paycheck lifestyle that we were living. We ate a lot of casseroles, and a lot of ground beef and beef tips from leftover roasts. One thing that she made that I actually still make today is her beef stroganoff.

Simple ingredients, affordable, and super easy to make. Mom could have this beef stroganoff whipped together and on the table in less than thirty minutes, so it was a common weekday meal.

That's why I make beef stroganoff for my family, too. Instead of going through the drive-thru three or four times a week, I will make beef stroganoff as one of our meals. The kids love it too, especially with a nice slice of garlic bread!

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

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Ingredients

- 1 lb beef tips or left over pot roast meat
- 1 small onion , diced
- 1 clove garlic , minced
- 3/4 lb fresh mushrooms , sliced
- 3 tablespoons Gold Medal flour
- 2 cups beef broth
- salt & pepper to taste
- 2 teaspoons Worcestershire sauce
- 3/4 cup Daisy sour cream
- 2 tablespoons fresh parsley

Instructions

- Brown beef tips, onion and garlic in a pan until no pink remains. Drain fat.
- Add sliced mushrooms and cook 2-3 minutes. Stir in flour and cook 1 more minute.
- Add broth, Worcestershire sauce, salt & pepper and bring to a boil. Reduce heat and simmer on low 10 minutes. Cook egg noodles according to package directions.
- Remove beef mixture from the heat, stir in sour cream and parsley.
- Serve over egg noodles.

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.