



THE J.M. SMUCKER Co

No-Fuss Beef Stroganoff

Prep Time Cook Time Serves Difficulty

15 mins 35 mins 6 N/A

Ingredients

- 1 lb (500 g) boneless sirloin beef, cut into 1/2" (0.5 cm) wide strips
- 1/4 cup (50 mL) Vegetable or Canola Oil, divided
- 8 oz (250 g) sliced mushrooms
- 1 onion
- 1 clove garlic, chopped
- 1 tbsp (15 mL) paprika
- 1 tsp (5 mL) caraway seeds
- 1 tsp (5 mL) salt
- 1/4 tsp (1 mL) pepper
- 3 tbsp (45 mL) **Robin Hood®** Original All Purpose Flour
- 2 cans (354 mL) each **Carnation®** Regular, 2% or Fat Free Evaporated Milk

Evaporated Milk

- 2 cups (500 mL) beef broth
- 2 tbsp (30 mL) Dijon mustard
- 3 cups (750 mL) medium egg noodles
- 1 cup (250 mL) sour cream
- 1/4 cup (50 mL) chopped fresh parsley

Directions

Step 1:

Heat 2 tbsp (30 mL) oil in large non-stick skillet or sauce pan. Brown beef, in 2 batches if necessary. Transfer beef and pan juices to bowl and reserve.

Step 2:

Heat remaining 2 tbsp (30 mL) oil and add next 6 ingredients to pot. Cook, stirring for about 10 minutes until mushrooms start to brown. Sprinkle with flour, cook 30 seconds.

Step 3:

Stir in evaporated milk, broth and mustard. Bring to a boil, stirring frequently. Add noodles and return to the boil. Reduce heat to low, cover and simmer 10 minutes, stirring occasionally or until noodles are cooked. Increase heat to medium, stir in beef and simmer uncovered, 3-5 minutes or until hot and noodles are tender.

Step 4:

Remove from heat and stir in sour cream. Garnish with chopped parsley.

Images

