



Beef Stroganoff

Servings: 0 servings

Ingredients

- 1 Tbsp. vegetable oil
- 1 lb. boneless beef sirloin steak or beef top round steak, cut into thin strips.
- 1 medium onion; chopped
- 1 can condensed cream of mushroom soup
- 1/2 tsp. paprika
- 1/3 cup sour cream or plain yogurt
- 4 cups hot cooked whole wheat or regular egg noodles
- Chopped parsley

Directions

Heat oil in nonstick skillet over medium-high heat.

Add beef and cook until well browned, stirring often.
Remove beef from skillet.

Reduce heat to medium. Add onions to skillet and cook until tender. Pour off fat.

Stir soup and paprika in skillet. Heat to a boil.

Stir in sour cream.

Return beef to skillet and cook until mixture is hot and bubbling.

Serve over noodles.

Sprinkle with parsley.

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/8598099/beef-stroganoff/>