



RECIPE

rhino

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Beef Stroganoff

Description:

This hearty, old-fashioned beef stroganoff is made with seasoned ground beef, onions, a rich mushroom gravy, and plenty of sour cream for a creamy, comforting meal. Served over buttered egg noodles, it's an easy family favorite that's perfect for busy weeknights and cozy Sunday dinners.



PREP TIME
10 min



COOK TIME
20 min



TOTAL TIME
30 min



YIELD
6 servings

INGREDIENTS

Stroganoff

- 1 pound ground beef
- 1 medium onion, diced
- 1 (10.5-ounce) can cream of mushroom soup
- 2 teaspoons beef bouillon granules
- ½ cup water
- 2 cups sour cream
- 2 tablespoons all-purpose flour
- 1 cup milk

For Serving

- 12 ounces wide egg noodles
- 2–4 tablespoons butter

RHINO TIP



For the smoothest, creamiest stroganoff, whisk the flour completely into the sour cream before adding it to the skillet. Stir it in over low heat and avoid boiling after the sour cream is added to help prevent curdling.

STEP-BY-STEP INSTRUCTIONS

1



Brown the beef.

In a large skillet over medium heat, cook the ground beef and onion until the beef is browned and the onion is tender. Drain any excess grease.

2



Build the sauce.

Dissolve the beef bouillon in the water. Stir the cream of mushroom soup and the bouillon mixture into the skillet until well combined.

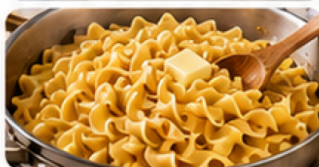
3



Make the stroganoff.

In a medium bowl, whisk together the sour cream and flour until smooth. Stir the mixture into the skillet, then slowly add the milk. Simmer gently for 5–10 minutes, stirring occasionally, until hot and creamy. Do not allow the sauce to boil.

4



Prepare the noodles.

Meanwhile, cook the egg noodles according to the package directions. Drain well and toss with the butter until evenly coated.

5



Serve.

Spoon the beef stroganoff over the buttered egg noodles. Rice or baked potatoes also make delicious alternatives.

TIPS & VARIATIONS

1

Mushroom Lover's Stroganoff

Add 8 ounces of sliced fresh mushrooms and sauté them with the onions for extra flavor and texture.



2

Ground Turkey Version

Substitute ground turkey for the ground beef for a lighter version that's just as comforting.



3

Worcestershire Boost

Add 1–2 teaspoons Worcestershire sauce while simmering for a deeper, richer flavor.



4

Garlic Upgrade

Cook 2 cloves of minced garlic with the onions for an extra layer of savory flavor.



5

Fresh Finish

Sprinkle chopped fresh parsley over each serving for a pop of color and freshness.



Family favorites, one recipe at a time.

