



## **Beef Stroganoff**

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 15-20 minutes

Time Savings: 30 minutes compared to traditional recipe

### **Ingredients**

- 8 ounces wide egg-free egg noodles
- 2 teaspoons olive oil
- ½ cup chopped onion
- 2 cups sliced fresh cremini or white button mushrooms (about 8 ounces)
- 1 teaspoon dried thyme (optional)
- 1 ½ cups reduced-sodium beef broth
- 2 packets (6 ounces each) *Tyson® Fully Cooked Seasoned Steak Strips*
- 1 cup light sour cream
- 1 teaspoon Dijon mustard
- Pinch salt and ground black pepper
- 2 tablespoons chopped fresh chives (optional)

### **Preparation Instructions**

1. Cook noodles according to package directions. Drain and set aside.
2. Heat oil in a large skillet over medium-high heat.
3. Add onion and sauté for 2 minutes. Add mushrooms and sauté for 3 minutes, or until mushrooms are tender. Add thyme (if using) and stir to coat.
4. Add beef broth and steak strips and bring to a simmer. Reduce heat to low and simmer for 5 more minutes.
5. Stir in cooked egg noodles, sour cream and Dijon mustard. Mix well.
6. Remove from heat and season to taste with salt and black pepper. If desired, top with fresh chives just before serving.