Creamy Beef & Mushroom Stroganoff

Cooking Instructions

This dish includes 3 parts: Beef Sauté Pack, Sauce, and Egg Noodles.

Preparation: QuickThaw Beef Sauté Pack and Sauce by submerging well-sealed containers in water for 10-15 min.

Prepare Egg Noodles: In a pot of boiling water with a teaspoon of salt, boil noodles for 5-6 minutes. Drain and rinse pasta in cool water so it doesn't stick. Set aside while preparing the Stroganoff.

Beef Stroganoff: Sauté the Beef Sauté Pack in a little oil over medium-high heat, tossing and stirring occasionally for 3-4 minutes, then add 3/4 cup of water and stir well to deglaze the pan. Add Sauce and bring to a light boil. Stir occasionally and simmer, uncovered, for about 5 minutes until sauce reaches a creamy consistency. Toss pasta in the steaming Beef Stroganoff and serve immediately.

Internal Temp: 165F

Serving Suggestions: Top with a dollop of sour cream, if desired. Steamed green beans on the side. Cab Sav.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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