

Bubbie's GROUND BEEF Stroganoff

Creamy, savory, and comforting – a family favorite that's easy enough for any night of the week.

INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (10.5 oz) cream of onion soup
- 1 packet (1 oz) beef gravy mix
- 1 cup beef broth
- ½ cup sour cream
- 1 tsp Worcestershire sauce
- ½ tsp dried thyme (optional)
- ½ tsp dried parsley (optional)
- ¼ tsp black pepper
- Salt to taste
- Cooked egg noodles for serving
- Fresh parsley, chopped (optional for garnish)

INSTRUCTIONS

1. In a large skillet over medium heat, cook the ground beef until browned. Drain excess fat.
2. Add diced onion and garlic. Cook for 3–4 minutes until onion is soft and translucent.
3. Stir in cream of onion soup, beef gravy mix, and beef broth. Whisk until smooth.
4. Add Worcestershire sauce, thyme (optional), parsley (optional), black pepper, and salt. Stir well to combine.
5. Reduce heat to low and simmer uncovered for 10–15 minutes, stirring occasionally, until the sauce thickens.
6. Remove from heat and stir in sour cream until creamy and well blended.
7. Serve over warm egg noodles and garnish with fresh parsley if desired.

BUBBIE'S TIP

For extra flavor, sauté sliced mushrooms with the onions!

OPTIONAL HERBAL ADDITIONS

- ½ tsp dried thyme (optional)
- ½ tsp dried parsley (optional)
- Fresh parsley for garnish (optional)

SERVING IDEAS

Serve over mashed potatoes, noodles, or rice with a sprinkle of fresh parsley.

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