

BEEF STROGANOFF

This is a quick meal that can be started last minute with a more tender cut of beef or put in a casserole or crock pot to cook longer if needed

Ingredients

3 lbs of Round steak, minute steak or (sirloin for a quicker cook time)
1 green pepper – chopped course
1 can of cream of mushroom soup
½ cup sour cream
10 fresh mushrooms or a can of sliced mushrooms
¼ cup of ketchup
1 tablespoon of chili powder
Broad egg noodles

Preparation:

- Slice the beef into strips and brown in a skillet with a small amount of oil.
- Add the green pepper, mushrooms and cook 5mins.
- Mix together the mushroom soup, ketchup, chili powder, sour cream and add to the beef.
- Boil to prepare the egg noodles as specified.
- If the beef is a sirloin cut it will be ready. Otherwise you can pour the meat mixture into a casserole dish to cook at 350 degrees F for an additional hour.
- When ready place some noodles on a plate and top with the stroganoff.
- Great with a mixed green salad and fresh rolls.