



**Century**  
Federal Credit Union

# Recipes for Success

## Beef Stroganoff

Jen, Marketing Director

### Ingredients

- 2 Tbsp olive oil
- 1 lb of sirloin beef, diced into bite sized pieces
- Salt & pepper to taste
- 1 large onion, sliced
- 1 Tbsp minced garlic
- 2 cups of mushrooms, sliced
- 2 Tbsp butter
- 1/4 cup flour
- 1 10oz can of beef broth/stock
- 2 Tbsp Worcestershire sauce
- 1/2 cup sour cream
- 1 bag of egg noodles, cooked



### Directions

1. Heat olive oil over medium heat. Add beef and sprinkle with salt & pepper. Sauté for 1-2 minutes until the outside is browned.
2. Add in onion, garlic and mushrooms and cook down until tender.
3. Add butter and melt then sprinkle flour and mix to thoroughly combine.
4. Add beef broth and Worcestershire, stir to combine. Simmer on low until thick, about 10-12 minutes.
5. Add in sour cream and stir to combine until creamy.
6. Serve over prepared noodles.