



Century
Federal Credit Union

Recipes for Success

Beef Tips & Egg Noodles

Jen, Marketing Director

Ingredients

- 1 package egg noodles, cooked
- 1 Tbsp olive oil
- 1lb cubed beef steak
- 1 medium onion, chopped
- 1 cup sliced mushrooms
- 1 Tbsp garlic, diced
- 1 12oz can cream of mushroom soup
- 1 14oz can of beef broth
- Salt & pepper to taste



Directions

1. Prepare egg noodles as directed, drain and set aside.
2. In a large sauce pan, over medium heat, add olive oil and sauté steak cubes until browned on all sides.
3. Add in onion and mushrooms and cook until softened.
4. Add in garlic, cream of mushroom soup, beef broth, salt and pepper and stir together until thoroughly combined and thickened. About 8-10 minutes.
5. Add in noodles and serve.