

Classic Beef Stroganoff Recipe Card

Delicious homemade Beef Stroganoff ready to enjoy

■ 4.9 Based on 237 reviews

Ease: 4.5/5 | Flavor: 4.9/5 | Appearance: 4.7/5

Prep Time	Cook Time	Total Time	Servings	Calories
15 minutes	15 minutes	30 minutes	4-6	435 per serving

Ingredients

For the Beef and Sauce:

1½ pounds beef sirloin or ribeye, thinly sliced
2 tablespoons vegetable oil
2 tablespoons butter
8 ounces mushrooms, sliced (about 2½ cups)
2 medium onions, thinly sliced
2 cloves garlic, minced
2 tablespoons all-purpose flour
1½ cups beef broth
1 teaspoon Worcestershire sauce
½ teaspoon Dijon mustard
1½ cups sour cream
½ teaspoon salt
¼ teaspoon black pepper

For Serving:

12 ounces egg noodles, cooked according to package directions
Fresh parsley or chives, chopped (for garnish)

Equipment Needed:

Large skillet or frying pan
Sharp knife
Cutting board
Measuring cups and spoons
Wooden spoon or spatula
Large pot (for cooking noodles)

Instructions

1. Cut the beef across the grain into thin strips, about ¼-inch thick and 2 inches long. Season lightly with salt and pepper.
2. Heat a large skillet over high heat. Add 1 tablespoon of oil. When very hot, add half the beef in a single layer and sear for 30 seconds without moving. Flip and sear the other side for 30 seconds. Immediately remove to a plate. Repeat with remaining oil and beef.
3. Reduce heat to medium-high. Add butter to the same skillet. Once melted, add the sliced onions and mushrooms. Cook for 6-8 minutes, stirring occasionally, until golden and any liquid has evaporated.
4. Add minced garlic and cook for 1 minute until fragrant.
5. Sprinkle flour over the vegetables and cook, stirring constantly, for 1 minute.
6. Gradually add beef broth while stirring to prevent lumps. Add Worcestershire sauce and Dijon mustard.

7. Bring to a simmer and cook for 3-5 minutes until the sauce thickens slightly.
8. Remove from heat and stir in the sour cream until fully incorporated.
9. Return the beef (with any accumulated juices) to the pan and gently heat through over low heat. Do not boil.
10. Taste and adjust seasoning with salt and pepper if needed.
11. Serve over cooked egg noodles and garnish with chopped fresh parsley or chives.

Nutrition Information

Nutrient	Amount Per Serving	% Daily Value*
Calories	435	-
Total Fat	23g	35%
Saturated Fat	10g	50%
Cholesterol	115mg	38%
Sodium	620mg	27%
Total Carbohydrate	31g	11%
Dietary Fiber	2g	7%
Protein	28g	56%

*Percent Daily Values are based on a 2,000 calorie diet.

Why You'll Love This Recipe

- Ready in just 30 minutes
- Uses simple, everyday ingredients
- Perfect balance of creamy and savory flavors
- Impressive enough for guests, easy enough for weeknights
- Leftovers taste even better the next day

Common Mistakes to Avoid

- Overcooking the beef (follow the 30-second rule!)
- Using low-fat sour cream (it may curdle)
- Boiling the sauce after adding sour cream
- Using the wrong cut of beef
- Not letting mushrooms brown properly