



## Easy Beef Stroganoff

- 1 1/2 lbs. round steak, cubed
- 1 can cream of mushroom soup
- 4 oz can sliced mushrooms
- 1 Tbsp dried chopped onion
- 1/8 tsp pepper
- 4 Tbsp cornstarch
- Salt to taste
- 8 oz sour cream

Combine soup, mushrooms, dried onion, pepper, cornstarch, and salt.

Stir well.

Add cubed steak into soup mixture and stir well.

Put into 2-quart casserole dish and bake, covered for 1 ½ hours at 350 degrees.

Add sour cream and return to oven for an additional 10 minutes.

Serve over cooked noodles and top with slivered almonds.

### **Crockpot cooking option**

Combine ingredients as directed above.

Place mixture into crockpot.

Cook on Low for 5 to 6 hours.

Add sour cream during last 20 minutes of cooking.

*Recipe courtesy of Cindy Webster, Software Support Manager. Have a recipe you'd like to share? Send it to Ryan at [rthompson@maccnet.com](mailto:rthompson@maccnet.com).*