

# Easy Beef Stroganoff

PREP TIME 20 minutes

COOK TIME 25 minutes

TOTAL TIME 45 minutes

SERVINGS 4 servings

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4.95 from 329 votes

This beef stroganoff recipe is one of the easiest and tastiest things you can make for the family on a busy weeknight!

## Ingredients

- 1 ½ pounds sirloin steak or ribeye, cut into ½-thick strips or 1-inch cubes
- 3 tablespoons flour divided
- ½ teaspoon [seasoned salt](#)
- ½ teaspoon black pepper
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 small onion diced
- 8 ounces mushrooms sliced, white or cremini
- 1 clove garlic minced
- 14 ½ ounces beef broth
- 2 teaspoons Worcestershire sauce
- ½ tablespoon dijon mustard
- ½ teaspoon dried thyme leaves
- ½ cup sour cream

## Instructions

1. Toss beef with 1 tablespoon flour, salt & pepper. Shake off excess flour.
2. Heat olive oil over medium high heat in a saucepan. Brown beef in small batches until lightly browned, about 1 minute on each side. Remove from pan and set aside.
3. Reduce heat to medium and add butter & onion. Cook until softened, about 4-5 minutes.
4. Add mushrooms & garlic and cook until softened, about 4 minutes more. Stir in 2 tablespoons of flour and cook 1 minute.
5. Add broth, Worcestershire sauce, dijon mustard, and thyme. Bring to a

boil, reduce heat and simmer 5 minutes. (You can thicken the sauce further if desired, see note).

6. Add beef (with any juices). Cook 2 minutes more or just until heated through. Stir in sour cream.
7. Season with salt & pepper, serve over egg noodles, and garnish with parsley.

## Notes

- Striploin or ribeye are our favorite cuts of beef for this recipe. You can use any type of beef but we find that steaks give the best flavor.
- Brown the beef at a medium-high temperature but don't cook it all the way through (it's steak, it can be pink inside).
- Brown in small batches, if the pan is overcrowded, it won't get a nice crust.
- Thicken the sauce if needed with a cornstarch slurry (combine equal parts cornstarch and water and add to boiling sauce a little at a time).
- Add sour cream at the end and just heat it. Boiling sour cream can cause it to curdle.
- Leftovers can be kept in an airtight container in the fridge for up to 4 days.
- Reheat on the stovetop on low or in the microwave.

## Nutrition Information

Calories: 453, Carbohydrates: 12g, Protein: 43g, Fat: 25g, Saturated Fat: 13g, Cholesterol: 148mg, Sodium: 761mg, Potassium: 1092mg, Fiber: 1g, Sugar: 3g, Vitamin A: 530IU, Vitamin C: 4.6mg, Calcium: 107mg, Iron: 3.8mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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