

HOMEMADE HAMBURGER HELPER

Beef stroganoff made completely from scratch in ONE POT in less than 30 min. And it tastes 10000x better than the boxed stuff!

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

INGREDIENTS:

- 1 tablespoon olive oil
- 1 pound ground beef
- Kosher salt and freshly ground black pepper, to taste
- 1 pound cremini mushrooms, thinly sliced
- 1 tablespoon tomato paste
- 1 tablespoon all-purpose flour
- 3 cups beef broth
- 8 ounces wide egg noodles
- 1/4 cup sour cream*
- 1 teaspoon Dijon mustard
- 2 tablespoons chopped fresh parsley leaves



DIRECTIONS:

1. Heat olive oil in a large stockpot or Dutch oven over medium high heat. Add ground beef and cook until beef has browned, about 3-5 minutes, making sure to crumble the beef as it cooks; season with salt and pepper, to taste. Drain excess fat.
2. Stir in mushrooms and cook, stirring occasionally, until tender and browned, about 3-4 minutes. Stir in tomato paste until lightly browned, about 1 minute. Whisk in flour until lightly browned, about 1 minute.
3. Stir in beef broth and egg noodles. Bring to a boil; cover, reduce heat and simmer until noodles are cooked through, about 10-12 minutes.
4. Stir in sour cream and Dijon mustard until well combined.
5. Serve immediately, garnished parsley, if desired.