



Beef Stroganoff

Prep time: 5 minutes

Cook time: 15 minutes

Total time: 20 minutes

Serves: 4

Ingredients:

You will need:

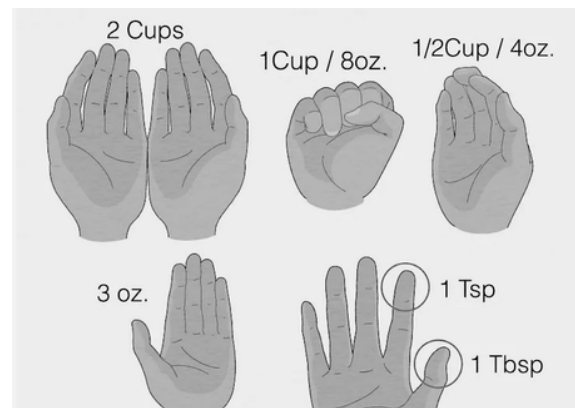
- 1 (11oz) can cream of mushroom soup
- 8oz egg noodles (a little over half of the bag)
- 3 cups chicken broth
- 1 can mixed vegetables, drained
- 2 tbsp baking mix
- 1 lb ground beef
- 1 medium yellow/sweet onion, diced
- Seasonings (Ground black pepper and paprika recommended)

Mobile
Market
Ingredients

Cooking Utensils / Appliances:

- Stovetop
- Skillet
- Utensils

Approximate Measurements



Instructions:

1. In a large skillet, cook the ground beef over medium heat until browned. Drain excess grease, if needed.
2. Add the diced onion, and cook for 5 minutes, until softened.
3. Sprinkle 2 tbsp of the baking mix over the beef mixture, and stir for 1 minute. Use the remaining mix to make biscuits, if you wish.
4. Add the can of cream of mushroom, chicken broth, about ½ tsp of black pepper, and about ½ tsp of paprika. Stir well.
5. Bring to a boil, then add the egg noodles and peas, and reduce to low. Cover with a lid, and allow to simmer for 8-10 minutes, or until noodles are tender. If more moisture is needed, add a splash of chicken broth. If it is too moist, leave the heat on low, and uncover for a few minutes.
6. Portion out, garnish, and serve with your preferred sides.