

## Beef Stroganoff: A Classic Creamy and Comforting Dish

Beef Stroganoff: A Comforting Classic



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 pound beef sirloin, thinly sliced
- 1 medium onion, chopped
- 2 cups mushrooms, sliced
- 2 tablespoons flour
- 1 cup beef broth
- 1 cup sour cream
- 2 tablespoons olive oil
- Salt and pepper to taste
- Fresh parsley for garnish

### DIRECTIONS

1. In a large skillet, heat the olive oil over medium-high heat. Add the sliced beef and cook until browned, about 5 minutes. Remove the beef from the skillet and set aside.
2. In the same skillet, add the chopped onion and sliced mushrooms. Sauté until the onions are translucent and the mushrooms are tender, about 5 minutes.
3. Sprinkle the flour over the mushroom mixture and stir to combine. Cook for an additional minute.
4. Gradually add the beef broth, stirring constantly until the mixture thickens.
5. Reduce the heat to low and stir in the sour cream. Return the beef to the skillet and mix until well combined. Season with salt and pepper to taste.
6. Serve hot, garnished with fresh parsley over egg noodles or rice.

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Original recipe: <https://chefmaniac.com/beef-stroganoff-a-classic-creamy-and-comforting-dish/>