

## The One-Pot Beef Stroganoff That's Always a Win on Cold Nights

This Beef Stroganoff Recipe Is My Favorite Cozy Dinner in a Bowl



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 1 1/2 pounds beef sirloin or top round, sliced into thin strips
- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 8 oz mushrooms, sliced (button or cremini work great)
- 2 tablespoons all-purpose flour
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 1/2 cups beef broth
- 1 cup sour cream
- Salt and pepper to taste
- Fresh parsley, for garnish
- Cooked egg noodles, mashed potatoes, or rice, for serving

### DIRECTIONS

- 1. Sear the Beef:** I start by heating 1 tablespoon of olive oil in a large skillet over medium-high heat. I season the sliced beef with salt and pepper, then sear it in batches for about 1-2 minutes per side—just enough to brown. I remove it from the pan and set it aside (don't overcrowd the pan or the beef will steam instead of sear).
- 2. Sauté the Veggies:** In the same pan, I add another tablespoon of oil, then cook the onions until soft—about 3-4 minutes. I toss in the mushrooms and let them cook down until browned, about 5 more minutes. Then I add the garlic and cook for another 30 seconds until fragrant.
- 3. Make the Sauce Base:** I sprinkle the flour over the mushroom mixture and stir to coat. This helps thicken the sauce. I pour in the beef broth slowly, whisking as I go to prevent lumps, then stir in the Worcestershire sauce and Dijon mustard.
- 4. Simmer and Thicken:** I bring the sauce to a gentle simmer and let it bubble for about 5-7 minutes until it thickens slightly. Then I return the seared beef (and any juices) back to the pan and stir everything together.
- 5. Finish with Sour Cream:** I reduce the heat to low and stir in the sour cream until smooth and creamy. I taste and adjust seasoning with salt and pepper, then remove the pan from the heat.
- 6. Serve Hot and Garnish:** I spoon the stroganoff over warm egg noodles, mashed potatoes, or rice, then top with fresh parsley for color and a little freshness.

