



## Beef Stroganoff



1 lb. ground beef (or top sirloin or tenderloin, cut into thin strips)

salt and pepper

1 T butter

1 c sliced mushrooms (optional)

1 t beef bouillon granules

1/4 c sweet onion, chopped

1 can cream of chicken soup

3 T sour cream

egg noodles, cooked according to package directions

Brown beef (if using steak strips, brown in butter). Salt and pepper to taste. Add bouillon and onion. Cook 5 minutes.

If adding mushrooms, in separate pan, melt butter. Cook mushrooms over medium heat for 4 minutes, stirring occasionally. Add to beef.

Add cream of chicken soup. Simmer 15-30 minutes. Turn heat to low. Stir in sour cream. Warm through. Serve over noodles.