

Classic Beef Stroganoff

1 1/2 pounds sirloin steak, trimmed and sliced thin
4 tablespoons butter
8 ounces button mushrooms, sliced
1 medium onion, thinly sliced
2 teaspoons minced garlic
2 cups beef broth, divided
1 1/2 teaspoons salt
1/2 teaspoon pepper
1 teaspoon Worcestershire sauce
1/4 cup flour
1 cup sour cream
1 pound egg noodles, prepared according to package directions

Melt the butter in a large skillet over medium heat. Add the mushrooms, onion, and garlic, and cook until the onions are translucent. Remove the vegetables to a plate and set aside. In the same skillet, cook the steak until browned. Add 1 1/2 cups of broth, salt, pepper, and Worcestershire sauce. Bring to a simmer and cook, covered, for 15 minutes. In a small bowl, whisk together the remaining 1/2 cup broth and the flour. Pour the flour mixture into the skillet and stir to combine. Add the mushrooms, onions, and garlic back into the skillet and bring back to a simmer. Remove from heat and stir in the sour cream. Serve hot over cooked egg noodles.

adapted from [Betty Crocker](#)