



Cheryl's

GROUND BEEF

Stroganoff



INSPIRED BY GRANDCHILDREN
♥ CAIDEN & CHLOE ♥

Creamy, savory, and comforting – a family favorite that’s easy enough for any night of the week.

*Creamy,
Savory &
Comforting
Family
Favorite!*

INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (10.5 oz) Cream of Onion soup
- 1 packet (1 oz) beef gravy mix
- 1 cup beef broth
- ½ cup sour cream
- 1 tsp Worcestershire sauce
- ½ tsp dried thyme
- ½ tsp dried parsley
- ¼ tsp black pepper
- Salt to taste
- Cooked egg noodles for serving
- Fresh parsley, chopped (optional)

INSTRUCTIONS

- 1 In a large skillet over medium heat, cook the ground beef until browned. Drain excess fat.
- 2 Add diced onion and garlic. Cook for 3–4 minutes until onion is soft and translucent.
- 3 Stir in Cream of Onion soup, beef gravy mix, and beef broth. Whisk until smooth.
- 4 Add Worcestershire sauce, thyme, parsley, black pepper, and salt. Stir well to combine.
- 5 Reduce heat to low and simmer uncovered for 10–15 minutes, stirring occasionally, until the sauce thickens.
- 6 Remove from heat and stir in sour cream until creamy and well blended.

Serve over warm egg noodles and garnish with fresh parsley for a perfect, hearty meal!

CHEF'S TIP
For extra flavor, sauté sliced mushrooms with the onions!



COMFORT FOOD
Classic & satisfying

EASY RECIPE
Simple steps, big flavor

MADE WITH HERBS
Naturally delicious

FAMILY FAVORITE
Perfect for any night



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