



Bubbie'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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Herbal
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