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▶▶▶ June 2015 ◀◀◀

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Slow Cooker Beef Stroganoff

- 1 1/2-2 pounds beef chuck roast
- 2 Cups cremini mushrooms, sliced
- 1 Onion, chopped
- 3 Cloves garlic, minced
- 1/2 Tsp salt
- 1/2 Tsp ground black pepper
- 1 1/2 Cups beef broth
- 2 Tbsp Dijon mustard
- 1/3 Cup all-purpose flour
- 8 Ounces sour cream
- 1 Tbsp fresh parsley or dill, chopped
- Cooked egg noodles, 1 cup per serving

- 1) 1 With a sharp knife, cut beef diagonally across the grain in thin 1/4 inch to 1/2 inch slices. Place beef, mushrooms, onions, garlic, salt, and pepper in the slow cooker.
- 2) 2 In a bowl, whisk to combine beef broth, flour, and mustard. Pour over beef and mushrooms and stir to combine. Cover with the lid and cook on low for 8 hours or on high for 4 hours.
- 3) 3 Once cooked and the meat is tender, add sour cream and parsley or dill. Stir to combine. Taste and add additional salt and pepper if needed.
- 4) 4 To serve, place noodles on a plate and spoon beef stroganoff over the noodles.

Makes 6 Servings.

