

---

# QUICK & EASY BEEF NOODLE STROGANOFF

---

Prep time: 5 min.    Cook time: 30-40 min.    Total time: 35-45 min.  
Serves 4

This is a quick and easy dish that's perfect for those busy on the go work weeks when there's not a lot of time. Just serve with some garlic toast and a side of salad and voilà...meal time!!

- 1 Tbsp. vegetable oil
- 1 lb. lean ground beef
- 1 onion, diced
- 2 cups sliced fresh mushrooms
- 2 cloves garlic, minced or finely chopped
- 1 (284mL) can Beef Consommé
- ½ pkg. dry onion soup mix
- 1 cup sour cream
- ¼ Tsp. salt
- ¼ Tsp. black pepper
- 1 Tsp. paprika
- 2 ½ Tbsp. chopped fresh parsley or 2 Tbsp. dried parsley
- 4 cups cooked broad egg noodles (4 cups dry to start)



In a large skillet, over medium heat, add oil and start browning ground beef. When the beef is almost cooked, add in the onion and mushrooms. Once browned, turn heat down to med. low and add the garlic. Cook for about 1 minute then add the consommé, dry soup mix, sour cream, salt, pepper, paprika and parsley. Stir together and let simmer for about 15-20 minutes. Meanwhile cook the egg noodles according to package directions. Remove from heat, drain and add into the beef mixture. Combine and continue to simmer until 20 minutes is up. Remove from heat and serve.

Author: Sharon  
*[Irish Ivy Kitchen](#)*

Any questions or comments can be emailed to [sharon@irishivykitchen.com](mailto:sharon@irishivykitchen.com)