



Creamy Beef Stroganoff

NIBBLEDISH CONTRIBUTOR

Ingredients

- 0.5 kg of ground beef.
- 1 large green bell pepper, diced.

- A bowl of mushrooms, cut.
- 1 large onion, diced.

- 4 cloves of garlic, minced.
- 1 1/2 cup (or more) of chicken broth.
- 1/4 cup of cooking wine. (White.)
- 1/2 to 1 stick of cream cheese, cut up. (8 oz.)

- 1 can of mushroom soup.
- 1/4 cup of milk.

- Salt and pepper.
- Olive oil.
- Egg noodles.

Instructions

This recipe is SO good. There are never leftovers when I make this. It's cheap to make, and better to eat! :D It's not so-traditional way of making stroganoff, but it's good. Feel free to substitute cream cheese for sour cream, and shredded beef instead of ground beef.

My recipe uses egg noodles, but you can easily serve it on rice or any other pasta you desire.

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1. Prepare the pasta as the box directions in salted water.
 2. Fry the onions, pepper, garlic and mushrooms in olive oil.
 3. Add the beef and fry it until it is brown.
 4. Add the cut up cream cheese and stir to let it melt.
 5. Add the wine, milk and chicken stock.
 6. Add the soup. Let it simmer for a few minutes.
 7. Season with salt and pepper.
 8. Serve on top of egg noodles. Enjoy!