

Super Simple Beef Stroganoff

Ingredients

- 1 (8 ounce) package egg noodles
- 1 pound ground beef
- 1 (10.5 ounce) can fat-free condensed cream of mushroom soup
- 1 tablespoon garlic powder, or to taste
- ½ cup sour cream
- salt and ground black pepper to taste

Step 1: Wash your hands

Step 2: Grill ground beef in a large skillet over medium high heat until browned and cooked thoroughly ; 7 to 10 minutes.

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Step 3: Meanwhile, fill a large pot with lightly salted water and bring to a rapid boil. Cook egg noodles at a boil until tender yet firm to the bite, 7 to 9 minutes. Drain and set aside.

Step 4: Drain and discard any fat from the cooked ground beef. Stir condensed soup and garlic powder into the ground beef. Simmer for 10 minutes, stirring occasionally.

Step 5: Remove ground beef from the heat. Add egg noodles and stir to combine. Stir in sour cream and season with salt and pepper.

Pro Tip: don't mix the beef stroganoff sauce with egg noodles. Rather, add sauce as desired to your dish of egg noodles and mix in 🍜 🍜 🍜

Step 6: Serve hot and enjoy!