

Slavic / Eastern European

Main Courses

Classic Beef Stroganoff with Mushrooms

Prep: 20m

Cook: 25m

Total: 45m

6 servings



Video ref: Natasha's Kitchen (Natasha Kravchuk)

MISE EN PLACE / INGREDIENTS

[14]

- ☐ 1.5 lbs Beef tenderloin or top sirloin steak, sliced into 1/2-inch strips

☐ 1 lb Fresh cremini (baby bella) mushrooms, thickly sliced

☐ 1 whole Medium yellow onion, finely diced

☐ 2 cloves Garlic cloves, minced

☐ 4 tbsp Unsalted butter, divided

☐ 1 tbsp Neutral vegetable or avocado oil

☐ 2 tbsp All-purpose flour

☐ 1.5 cups Rich low-sodium beef stock

☐ 1 tbsp Smooth Dijon mustard (Grey Poupon)

☐ 0.75 cup Full-fat sour cream at room temperature (Daisy Pure & Natural)

☐ 12 oz Broad wide egg noodles (Pennsylvania Dutch or No Yolks)

☐ 1 tsp Kosher salt

☐ 0.5 tsp Freshly ground black pepper

☐ 2 tbsp Fresh flat-leaf parsley, finely chopped

US SUPERMARKET BRAND GUIDE

Wide Egg Noodles: Pennsylvania Dutch Broad Egg Noodles

Thick ribbon profile specifically textured to capture savory cream sauces. • Dry pasta aisle.

Pure Sour Cream: Daisy Pure & Natural Sour Cream

Contains only cultured cream without gelatin or guar gum that curdle when heated. • Dairy case.

COOKING SEQUENCE & CHECKPOINTS

- 1

Boil Buttered Noodles

8 min

Cook 12 oz wide egg noodles in salted boiling water until tender. Drain well and toss with 1 tbsp unsalted butter to prevent sticking.
✓ Checkpoint: Soft, buttery golden noodles.
- 2

Flash-Sear the Beef

5 min

Season 1.5 lbs beef strips with 1 tsp kosher salt and 0.5 tsp freshly ground black pepper. Heat 1 tbsp unsalted butter and 1 tbsp vegetable oil over high heat, sear beef in two batches for 1 minute per side until browned, and transfer to a plate.
✓ Checkpoint: Caramelized beef strips with juices intact.
- 3

Sauté Onions, Mushrooms & Garlic

9 min

Melt the remaining 2 tbsp unsalted butter in the same pan. Sauté 1 diced yellow onion and 1 lb sliced cremini mushrooms for 8 minutes until golden, then stir in 2 minced garlic cloves and 2 tbsp all-purpose flour and cook 1 minute.
✓ Checkpoint: Deeply browned savory mushrooms coated in roux.
- 4

Whisk Gravy & Finish

6 min

Whisk in 1.5 cups beef broth and 1 tbsp Dijon mustard; simmer 4 minutes until thickened. Lower heat, fold in 0.75 cup tempered sour cream and the seared beef with its juices until heated through (≥145°F / 63°C), then serve over the egg noodles garnished with 2 tbsp chopped fresh parsley.
✓ Checkpoint: Velvety, rich hazelnut-tan gravy over egg noodles.

FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)
USDA Food Safety Standard: Whole-cut beef strips and cutlets reach pathogen safety at ≥145°F (63°C) with a 3-minute rest. Always discard raw meat marinades rather than reusing them uncooked.

MASTER DONENESS CHECKPOINT:
Tender beef slices submerged in a rich tan, tangy sour cream gravy over twisted ribbons of buttered egg noodles.

WHY IT WORKS:
Flash-Searing Technique: Cooking the beef in batches over high heat for just 60 seconds per side prevents overcooking and keeps every strip butter-knife tender.

TROUBLESHOOTING:
Sour cream curdled into small specks: Whisk a few spoons of hot gravy into the room-temperature sour cream to temper it before stirring into the skillet on low heat.