

## Beef Stroganoff



### Makes:

15 servings

### Utensil:

Saladmaster Food Processor  
7 Qt./6.6 L Roaster with Cover  
Mega Skillet Limited Edition

**Rate** ★★☆☆☆

### Recipe:

### Contributed By:

Chef John Lara  
Personal chef to former U.S. President

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1½ packages  
egg noodles (12 ounces/513g each)  
1 cup  
low-fat sour cream  
(227  
g)  
1 cup  
fresh parsley, garnish  
(60  
g)

### Directions:

1. In 7 Qt. Roaster, bring 1 gallon of water to a simmer. Add noodles and salt. Simmer for 8 - 10 minutes. Drain well and set aside.
2. Preheat Mega Skillet on medium heat 5 - 7 minutes. When several drops of water sprinkled on pan skitter and dissipate, add beef, leeks, 1 cup beef broth, fresh rosemary and red cooking wine. Stir to combine.
3. Cover, lower temperature to medium-low and allow beef to cook generously for 30 minutes or until meat is cooked thoroughly.
4. Add cream of mushroom soup, slightly thinned out with remaining beef broth. Stir in moderation and continue to cook for 10 - 15 minutes until beef is tender.
5. Remove sprigs of rosemary. Add browning sauce, mushrooms, and salt and pepper to taste.
6. Cook for an additional 10 minutes until mushrooms are partially cooked. Remove pan from heat and fold in sour cream (the consistency of the sauce should be creamy).
7. For plating, place a bed of noodles on base of plate and top with beef stroganoff mixture, garnish with parsley and serve.

### Tips:

- Use a cooking browning sauce such as Kitchen Bouquet or Gravy Master.
- Exchange beef broth for a low-sodium broth.

Nutritional Information per

▼ Serving

**Calories:** 410  
**Total Fat:** 12g  
**Saturated Fat:** 4g  
**Cholesterol:** 118mg  
**Sodium:** 498mg  
**Total** 34g  
**Carbs:**  
**Dietary Fiber:** 2g  
**Sugar:** 3g  
**Protein:** 39g

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