



## Slow Cooker 4-Ingredient Beef Stroganoff Pasta

### Description

#### Ingredients

- 1 pound beef stew meat
- 1 can (10.5 oz) cream of mushroom soup
- 1 cup sour cream
- 8 oz egg noodles

#### Directions

1. Place the beef stew meat in the slow cooker.
2. Add the cream of mushroom soup and sour cream, stirring to combine.
3. Cover and cook on low for 6-8 hours, or until the beef is tender.
4. About 20 minutes before serving, cook the egg noodles according to package instructions.
5. Stir the cooked noodles into the beef mixture in the slow cooker.
6. Serve hot, garnished with fresh parsley if desired.

#### Variations & Tips

For a richer flavor, you can add a splash of Worcestershire sauce or a teaspoon of Dijon mustard to the sauce. If you have picky eaters, you can substitute the cream of mushroom soup with cream of chicken soup. For a lighter version, use Greek yogurt instead of sour cream. Feel free to add some sautéed mushrooms or onions for extra flavor and texture.

#### Category

1. Crockpot Recipes

#### Date Created

16/02/2025

#### Author

rauf