

## **Beef Stroganoff Casserole:**

### **Ingredients:**

2 cups egg noodles, uncooked  
2 Tbsp. butter  
1 onion, chopped  
1 pkg. (8 oz.) sliced fresh mushrooms  
1 lb. extra-lean ground beef  
2 Tbsp. Worcestershire sauce  
½ tsp. pepper  
2 Tbsp. flour  
1 cup beef broth  
1 cup Sour Cream  
3 Tbsp. Grated Parmesan Cheese, divided  
¼ cup chopped fresh parsley

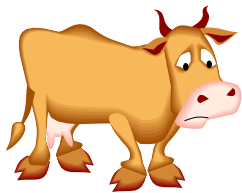
**HEAT** oven to 375°F.

**COOK** noodles as directed on package, omitting salt. Meanwhile, melt butter in large deep skillet on medium heat. Add onions; cook and stir 5 min. Add mushrooms; cook and stir 5 min. Add meat to skillet; cook, stirring to break up meat, until no longer pink, about 5 min. Add Worcestershire sauce and pepper; cook 1 min.

**ADD** flour to meat mixture; cook and stir 1 min. Add broth; cook and stir 5 min. Turn off heat; stir in sour cream.

**ADD** noodles and 2 Tbsp. Parmesan to meat mixture; mix well and spoon into 2-qt. round baking dish. Sprinkle with remaining Parmesan. Bake uncovered 20 to 25 min. or until heated through.

### **LABEL:**



### **Beef Stroganoff Casserole:**

Ingredients: egg noodles, ground beef, butter, onion, mushrooms, sour cream, Worcestershire sauce, pepper, flour, beef broth, Parmesan cheese.

### **Instructions:**

- Defrost in refrigerator overnight.
- Pre-heat oven to 375°.
- Bake fully defrosted casserole for 20 – 25 minutes.