

Choco Fever Dream

Crockpot Beef Stroganoff

Creamy, tender Crockpot Beef Stroganoff—perfect for a warm, fuss-free dinner.

15 min Prep time	**8 h** Cook time	**8 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Russian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck, cut into 1-inch cubes
- [ ] 1 tbsp olive oil
- [ ] 2 cups sliced mushrooms
- [ ] 1 medium onion, diced
- [ ] 2 garlic cloves, minced
- [ ] 2 cups low-sodium beef broth
- [ ] 1 tbsp Worcestershire sauce (optional)
- [ ] 2 tsp smoked paprika
- [ ] 1 tsp dried thyme
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper
- [ ] 1 cup sour cream
- [ ] 12 oz egg noodles

Instructions

1. Heat the olive oil in a skillet over medium-high heat; brown the beef cubes in batches until golden. Transfer to the crockpot.
2. In the same skillet, sauté the onions, garlic, and mushrooms until they release their aroma and soften, about 5 minutes. Add to the crockpot.
3. Pour the beef broth over the meat, stir in Worcestershire sauce, paprika, thyme, salt, and pepper. Cover and cook on low for 6-8 hours, or on high for 4 hours.
4. When the beef is tender, stir in the sour cream gently; let it sit for another 15 minutes on the warm setting. Meanwhile, cook the egg noodles according to package directions, drain, and set aside.
5. Combine the cooked noodles with the stroganoff, toss to coat, and serve hot, garnished with a sprinkle of fresh parsley.

Nutrition per serving

520 kcal	38 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, add a splash of red wine before the broth.
- For a lower-fat version, use Greek yogurt instead of sour cream, adding it at the end.
- Stir gently after adding sour cream to keep the sauce smooth.