



# Beef Stroganoff



FLIP FOR RECIPE

# Beef Stroganoff

PREP: 10 MINUTES | COOK: APPROX. 20 MINUTES | MAKES: 6-8 SERVINGS

## INGREDIENTS

|  |   |   |                                    |
|--|---|---|------------------------------------|
|  | Water, as needed  |  | 2 tablespoons unsalted butter      |
|  | 1 package (12 ounces) dried egg noodles                             |  | 2 cups beef stock                  |
|  | 1/4 cup all-purpose flour, divided                                  |  | 1 tablespoon Dijon mustard         |
|  | 4 tablespoons canola oil, divided                                   |  | 1 tablespoon Worcestershire sauce  |
|  | 2 New York strip steaks, cut in 1/4-inch strips (10-12 ounces each) |  | 2/3 cup sour cream                 |
|  | 1 medium white onion, peeled, diced                                 |  | Kosher salt, as desired            |
|  | 1 package (8 ounces) sliced white mushrooms                         |  | Ground black pepper, as desired    |
|  | 1/4 cup sherry  |  | 2 tablespoons fresh chopped chives |

## DIRECTIONS

1. Fill  $\frac{3}{4}$  of the Ninja PossiblePan with water, then bring to a boil over high heat. When the water is boiling, add the egg noodles and cook for about 6 minutes, stirring occasionally. After cooking, put the lid on the pan and drain the water out the large pour spout. Transfer the noodles to a bowl and set aside.
2. In a small bowl, add 2 tablespoons flour. Place the pan on medium-high heat with 2 tablespoons oil. While the oil heats, dredge the steak strips in the flour, shaking off any excess. When the oil is hot, place the steak in the pan and cook until browned, about 5 to 7 minutes. You may need to work in batches. Once all the steak is cooked, remove it from the pan and set aside.
3. Return the pan to medium-high heat and add the remaining oil, onions, and mushrooms. Stirring occasionally, cook until the vegetables are lightly browned and 90% of the liquid has evaporated, about 5 to 7 minutes.
4. When the vegetables have cooked, deglaze the pan with the sherry, making sure to scrape up any browned bits on the bottom of the pan. Once all the liquid has evaporated, remove the vegetables from the pan and set aside.
5. Return the pan to medium-high heat and add the butter. When the butter is melted, sprinkle the remaining flour over the pan and stir to create a paste. Cook until lightly browned, about 1 to 2 minutes. Pour the stock into the pan in 3 batches, stirring frequently to avoid any lumps, then bring to a boil.
6. Stir in the mustard, Worcestershire sauce, sour cream, salt, and pepper. Add the beef and vegetables to the sauce and stir to combine. Simmer mixture for about 2 minutes, then remove from heat and serve over the noodles. Garnish with the chives.