

Slow Cooker Beef Stroganoff

Tender beef in a sour cream mushroom sauce with egg noodles.

Prep Time	Cook Time	Total Time
10 mins	8 hrs	8 hrs 10 mins



Course: Main Course Cuisine: American

Keyword: slow cooker beef stroganoff Servings: 6 Calories: 311kcal

Author: Sarah Olson



5 from 23 votes

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 2 lbs. beef stew meat (raw cubed beef)
- 1.74 oz brown gravy packets (2 .87 oz. packets gravy packets)
- 1 1/2 cups water
- 1 onion diced
- 2 cups sliced mushrooms
- 1/2 tsp. dried leaf thyme (not ground)
- 1/2 tsp. dried leaf oregano (not ground)
- 1/2 tsp. black pepper

Add these items after cooking time is up:

- 16 oz. sour cream
- 8 oz. egg noodles cook according to package directions on the stove top

Instructions

1. Add stew meat, onions and mushrooms to slow cooker.
2. Sprinkle over the thyme, oregano and pepper.
3. In a small bowl whisk together the water (only 1.5 cups, not what the packages say) and gravy mixes. Pour over the meat and veggies in the slow cooker.
4. Cook on low for 8 hours or HIGH for 4 hours without opening the lid during the cooking time.
5. Add the sour cream, stir until smooth.
6. Add the drained cooked noodles, stir and serve!

Notes

Can I use a different kind of meat?

- Meatballs - Use 1-2 pounds of frozen meatballs, cut the time down to 3 hours on high or 6 hours on low.
- Ground beef - Be sure to brown and crumble the beef before adding to the slow cooker.
- Chicken - You can use boneless chicken breasts or thighs. Use chicken or turkey gravy instead of beef. Shred the chicken before adding the noodles and sour cream.

Can I use low-fat or non-fat sour cream?

Yes, but the consistency of the sauce will be thinner.

Can I serve or rice instead of adding pasta?

Yes! Forgo adding the pasta. Add the sour cream just before serving and serve over steamed rice.

Could another type of pasta be used?

Yes, any type of pasta will work great (8 ounces). Cook according to package directions and drain well before adding to the sauce.

Nutrition

Calories: 311kcal | Carbohydrates: 33g | Protein: 8g | Fat: 17g | Saturated Fat: 9g | Cholesterol: 72mg | Sodium: 111mg | Potassium: 327mg | Fiber: 2g | Sugar: 4g | Vitamin A: 494IU | Vitamin C: 3mg | Calcium: 107mg | Iron: 1mg

Slow Cooker Beef Stroganoff <https://www.themagicalslowcooker.com/slow-cooker-beef-stroganoff/>