

## Beef Stroganoff

### Ingredients:

- 1 ½ lb beef, sliced thin
- 1-2 tsp baking soda (optional, for velveting)
- 2 tbsp vegetable oil, divided
- 1 large onion, diced
- 10 oz mushrooms, sliced
- 3 tbsp butter
- 2 tbsp flour
- 2 cups beef broth
- 1 tbsp Dijon mustard
- ⅔ cup sour cream
- Salt and pepper, to taste
- 8-10 oz pasta or egg noodles
- Chopped chives, for garnish

### Instructions:

1. **Cook the Pasta:** Cook the pasta or egg noodles according to package instructions while you put together the sauce.
2. **Prep the Beef (Optional Velveting Step)** For extra tender beef, mix the thinly sliced beef with 1 tsp baking soda and let it sit for 15 minutes. Rinse thoroughly and pat dry before cooking. This step helps to break down the meat fibers, resulting in a softer texture.
3. **Cook the Beef** Heat 1 tbsp vegetable oil in a large skillet over medium-high heat. Season the beef with salt and pepper. Sear the beef in batches until browned (about 1-2 minutes per side), then transfer to a plate.
4. **Sauté the Vegetables** Add the remaining 1 tbsp vegetable oil to the pan. Sauté the onions until softened (about 3-4 minutes). Add the mushrooms and cook until browned and any moisture has evaporated (5-7 minutes).
5. **Make the Sauce** Reduce heat to medium and add butter. Once melted, stir in flour and cook for 1 minute. Gradually whisk in beef broth, stirring constantly to avoid lumps. Stir in Dijon mustard and bring to a simmer. Let it thicken for 2-3 minutes.
6. **Combine Everything** Lower the heat and stir in sour cream until smooth. Add the seared beef back into the sauce and let it simmer for 2-3 minutes until heated through. Adjust seasoning with salt and pepper to taste.
7. **Serve** over cooked and drained noodles. Garnish with chopped chives for an extra pop of flavor and color.