

# ONE POT BEEF STROGANOFF

TOTAL COOK TIME: 25  
MINUTES

SERVINGS: 6



## *Ingredients:*

1 tablespoon of olive oil  
1/2 a yellow onion, diced  
1 lb of ground beef  
1 teaspoon of minced garlic  
10 oz of beef broth  
2 - 10.5 oz cans of cream of mushroom  
1/2 cup sour cream  
salt and pepper, to taste

## *Directions:*

Preheat a deep pan over medium-high heat with 1 tablespoon of olive oil. While that is preheating, chop up half an onion to cook.

Once preheated, add the ground beef, onion and minced garlic. Cook until cooked through and onion is translucent.

Add in the beef broth and cook on medium-low heat until boiling. Add the cream of mushroom soup and cook until that is bubbling.

Remove from heat once boiling and add 1/2 cup of sour cream. Stir to combine everything together and season with salt and pepper, if needed. Servd over egg noodles or rice.

