

Beef Stroganoff

Ingredients:

- 5 lb chuck roast, cut into 2in by 2in cubes
- 2 Tbsp olive oil
- 2 Tbsp unsalted butter
- 2 lb brown mushrooms, thickly sliced
- 1 garlic cloves, minced
- 1 Tbsp all-purpose flour
- 1 qt beef broth
- 1 cup heavy whipping cream
- 1/2 cup sour cream
- 2 T tamari
- 1/2 tsp dijon mustard
- 1/2 tsp salt
- 1/4 tsp black pepper
- Short pasta of choice
 - For fun try our Carosello fresh pasta, the Gigli shape

Method of prep:

1. Salt and sear beef chunks
2. Place in pan for braising with the beef stock, soy sauce, mushrooms and Dijon
3. Braise covered for 2.5 hours in the oven or on the stove at 320 or medium low.
4. Cook pasta in the meantime using the box directions
5. After the meat is cooked remove and shred
6. Strain mushrooms and reserve
7. Thicken sauce with flour water mixture
8. Serve over the pasta along with the mushrooms