



Slow Cooker Beef Stroganoff

 **Prep Time** 10 minutes
 **Total Time** 8 hours 10 minutes
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★★★★★
5 from 2 votes

Ingredients

- 1 1/2 lbs beef stew meat
- 1 (10.5-ounce) can cream of mushroom soup
- 1 (14.5-ounce) can beef broth
- (.87 to 1.0-ounce) packet brown gravy mix
- 1 cup sour cream
- egg noodles cooked

Instructions

1. Combine cream of mushroom, broth, and gravy mix in slow cooker.
2. Add meat and cook on low for 8 hours.
3. Stir in sour cream and serve over hot cooked egg noodles.

Notes

Find the gravy too thin? Simply mix 1 tablespoon of cornstarch with 2 tablespoons of cold broth or water in a small bowl. Stir the mixture it into the slow cooker. Cover and increase the heat to high for about 20 minutes or until the sauce has thickened.

Please note:

If nutritional values are provided, they are an estimate and will vary depending on the brands used. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.

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Find this recipe at <https://southernbite.com/slow-cooker-beef-stroganoff/>