RECIPES > SOUPS, STOCKS & BASES

Beef Stroganoff

Campbell's Foodservice

TOTAL TIME	SERVINGS
45 mins	24

Tender beef strips are sautéed with onions and mushrooms, then simmered in a creamy sauce made from Signature Cream of Mushroom soup, milk, and a splash of Worcestershire. Paprika and black pepper add warmth, while rosemary lends a subtle herbal note. Finished with tangy sour cream and fresh parsley, this comforting classic is served over hearty egg noodles.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Cream of Mushroom**
CASE CODE 08172

Ingredients

3.8 kg	Cooked egg noodles, drained
58 mL	Vegetable oil
1.81 kg	Beef sirloin steak, boneless, thinly sliced
155 g	Onion, chopped
200 g	Button mushrooms, sliced
1 tub (1.81 kg)	Signature Cream of Mushroom
1.1 L	Milk (2%)
7.5 g	Paprika, ground
2.3 g	Black pepper, ground
2 g	Rosemary leaves, fresh
10 mL	Worcestershire sauce
1 ½ cups (12 oz)	Sour cream
¼ cup	Fresh parsley, chopped

Directions

1. Cook noodles according to package directions. Reserve.

   CCP: Hold for hot service at 60°C (140°F) or higher.

2. Heat oil in large pan or rondeau over high heat.

3. Add the sliced beef. Cook until browned. Remove the beef from the pan.

4. Add the onions and mushrooms. Cook until tender.

5. In same pan, add soup, milk, paprika, pepper, rosemary and Worcestershire. Mix well and heat whisking to 82°C (180°F) for 1 minute and then bring to simmer.

6. Reduce heat and stir in sour cream. Return the beef back to the pan and mix well.

   CCP: Heat to a minimum internal temperature of 74°C (165°F) .for at least 1 minute.

To Serve

Portion 1- 8 oz spoodle egg noodles (in the center of a bowl or a plate). Top with 1- 4 oz spoodle of beef and sauce mixture. Garnish with parsley. Serve immediately.

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