

Stroganoff with Ground Beef

A classic stroganoff recipe highlighting seasoned ground beef, creamy sauce, and tender mushrooms, creating a comforting and satisfying meal that's quick and easy to prepare.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Beef
- 2 cups mushroom slices
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 1/2 cup chopped onion
- 1/2 cup chopped red or green bell pepper
- 1 garlic clove, minced or pressed
- 3/4 lb ground beef, cooked and drained
- 1/2 cup sour cream
- 2 tbsp chopped parsley (optional)

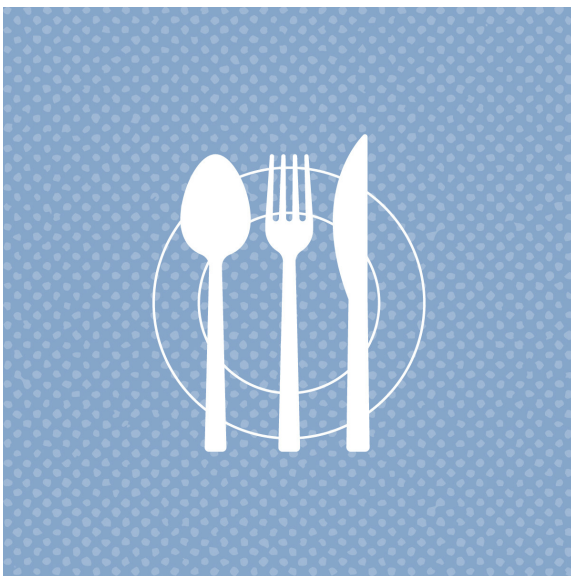
HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in mushrooms, onion, bell pepper and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add cooked beef; cook and stir until heated through. Remove from heat; stir in sour cream and parsley, if desired.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

