



# Bison Beef Stroganoff

Hearty, rich, and so flavorful. This crockpot stroganoff recipe features Bison Sour Cream, tender beef, mushrooms, and onions, and is the definition of comfort food.

Servings	Prep Time	Cook Time	Total Time
6	10m	8hr	8hrs 10m

## Ingredients

- 1 cup Bison Sour Cream
- 1½ lbs beef stew meat, cut into bite-sized pieces
- 1¼ cups low-sodium beef broth
- 2 cups white mushrooms, chopped
- 1 medium onion, chopped
- 3 Tbsp Worcestershire sauce
- 2 garlic cloves, minced
- 1 tsp salt
- ½ tsp ground black pepper
- ¼ tsp dried dill
- 1 (12 oz) package egg noodles, cooked according to package directions
- 2 Tbsp Dijon mustard

## Instructions

1. Add the stew meat, beef broth, mushrooms, onion, Worcestershire sauce, garlic, salt, pepper, and dill to a 6-quart crockpot. Stir well.
2. Cover and cook on low for 8-9 hours.
3. Cook the egg noodles according to their package directions.
4. Add the Bison Sour Cream and the mustard to the crockpot, and stir well. Cook stroganoff for another 15 minutes on low, stirring occasionally.
5. Add the noodles to the crockpot. Serve and enjoy!

