

Beef Stroganoff

- 1/2 lb egg noodles
- 2 tsp sunflower oil
- 1 Tbsp (15 g) unsalted butter
- 1 lb ribeye steak, cubed
- 1/2 tsp salt
- 1/2 tsp black pepper
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- 2 Tbsp (30 g) unsalted butter
- 8 oz crimini mushrooms, sliced
- 1 medium yellow onion, thinly sliced
- 3 garlic cloves, minced
- 3 Tbsp flour
- 1/4 cup white wine
- 1 1/2 cups beef stock (1 Tbsp beef base + 1 1/2 cups water)
- 1 Tbsp Worcestershire sauce
- 1 Tbsp Dijon mustard
- 1/2 lemon, zested
- 1 Tbsp fresh dill or 1/2 Tbsp dried dill
- 1/3 cup sour cream

1. Cook the pasta to one minute shy of the directions on the box. Reserve 1/4 cup of the pasta water in case you need it for your sauce!
2. Heat a large skillet over medium high heat with the oil and butter.
3. Salt and pepper the cubed ribeye steaks and brown on all sides. Stir every 2 minutes and add more oil if the pan gets dry.
4. Use a slotted spoon to take the meat out and set aside. Then lower the heat to medium.
5. Add 1 Tbsp butter to the same pan and add the mushrooms and onions. Raise the heat back up to medium high heat and only stir every 2-3 minutes.
6. Cook until the mushrooms and onions are caramelized.
7. Deglaze with the white wine. Add the garlic and reduce liquid by 1/2.
8. Add the 1 Tbsp of butter and whisk in the flour to create a roux. Cook the roux for 1 minute. cooking the flour for 30 seconds.
9. A splash at a time, add the beef stock, worcestershire. Stir in between additions to keep flour from lumping.
10. Add mustard, lemon zest, dill and any other seasonings you would like to your sauce.
11. Add the steak back in with the juices and cook for 5 minutes until the sauce thickens, then stir in the sour cream. If the sauce becomes too thick, you can add some of the reserved pasta water to thin it out.
12. Taste to adjust seasonings and serve hot with pasta, rice, zucchini noodles or whatever you like.