

1 – “8x8” Tin Pan

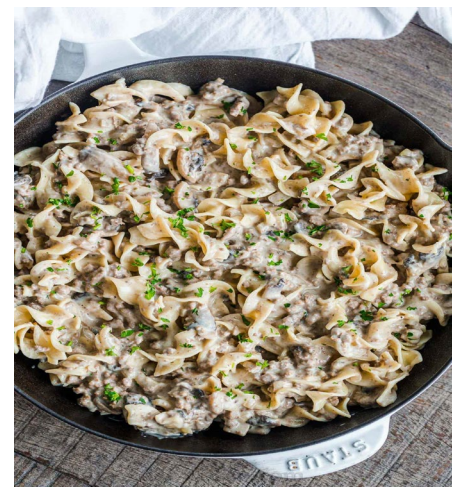
EASY HAMBURGER STROGANOFF

This stroganoff is made with ground beef, is fast, and easy and on your table in under 30 minutes!

Makes about 5 cups of stroganoff.

Prep Time: 5 mins

Cook Time: 20 mins



INGREDIENTS

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| <ul style="list-style-type: none">• 1 lb ground beef, cooked, drained and rinsed (rinsing optional)• 1 (10.5 oz.) can cream of mushroom soup• 3/4 cup sour cream• 1/2 lb egg noodles, cooked and drained (1/2 of 1 lb. bag) | <ul style="list-style-type: none">• 1/2 tbsp worcestershire sauce• 1/2 tsp onion powder• 1/2 tsp garlic powder• 1/4 tsp paprika• salt and pepper to taste |
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INSTRUCTIONS

1. Cook your egg noodles. Drain and set aside. (Preferably al dente for freezing purposes)
2. In a large skillet, on medium heat, brown your ground beef, then drain.
3. Add the cooked ground beef back into the same skillet and add your cream of mushroom soup and sour cream. Stir together. Heat on medium-low heat.
4. Add your Worcestershire sauce, paprika, seasonings and salt and pepper to taste.
5. Add in the cooked noodles, stirring to make sure they are fully mixed. Continue to heat for a few minutes, then taste again and season to taste as needed.
6. Freeze for up to six months.

FREEZING INSTRUCTIONS FOR PREPARED MEALS:

- ✓ Cool meal **completely!!!**
- ✓ PLEASE **DO NOT** OVER FILL THE CONTAINERS...LEAVE ABOUT 1" TO ¾" SPACE FROM TOP.
- ✓ Cover with saran wrap or aluminum foil (we prefer aluminum foil).



- ✓ Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.



- ✓ Then, cover with foil cover that was given. Make sure label sticks to cover.