

Beef

Weeknight Stroganoff

Pillsbury Best One Dish Meals - February - 2011

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 20 minutes

1 medium (1/2 cup) onion, sliced

1 cup water

1 3/4 cups beef -flavored broth

4 1/2 cups (8 oz) wide egg noodles, uncooked

1 cup frozen sweet peas

1 teaspoon paprika

1/2 pound cooked roast beef, cut into thin bite-size strips

1 container (8 oz) sour cream

2 medium (2 tablespoons) green onions (if desired), sliced

Spray a 12-inch skillet or 5-quart Dutch oven with cooking spray. Heat the skillet over medium-high heat.

Add the onion to the skillet. Cook and stir for 2 to 3 minutes or until crisp-tender.

Stir in the water, broth, noodles, peas and paprika. Heat to boiling.

Reduce heat to medium-low. Cover and simmer for 6 to 8 minutes, stirring occasionally, until the noodles are done and liquid is almost absorbed.

Stir in the beef and sour cream. Cook 1 to 2 minutes longer, stirring constantly, just until hot.

Sprinkle with green onions.

Per Serving (excluding unknown items): 135 Calories; 12g Fat (78.8% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 33mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.