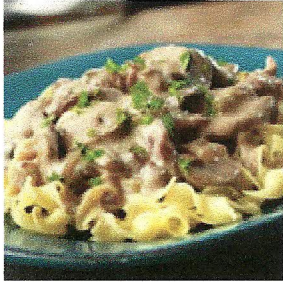


# Slow Cooker Creamy Beef Stroganoff allrecipes.com



**Rated:** ★★★★★

**Submitted By:** Campbell's Kitchen

**Prep Time:**

20 Minutes

**Cook Time:** 8  
Hours

**Ready In:** 8 Hours

20 Minutes

**Servings:** 8

"Beef bottom round steak slow cooks to tenderness in a creamy mushroom sauce that the whole family will love!"

## INGREDIENTS:

- |   |  |
|---|--|
| 2 (10.75 ounce) cans<br>Campbell's® Condensed<br>Cream of Mushroom Soup | 1/2 teaspoon ground black<br>pepper                                      |
| 1/4 cup water   | 1 (2 pound) boneless beef<br>bottom round steak, cut<br>into thin strips |
| 2 tablespoons<br>Worcestershire sauce                                   | 1 cup sour cream   |
| 1 (8 ounce) package sliced<br>white mushrooms                           | 1 (12 ounce) package<br>medium egg noodles,<br>cooked and drained        |
| 3 medium onions, coarsely<br>chopped                                    | Chopped fresh parsley<br>(optional)                                      |
| 3 cloves garlic, minced   |  |

## DIRECTIONS:

1. Stir the soup, water, Worcestershire sauce, mushrooms, onions, garlic and black pepper in a 6-quart slow cooker. Add the beef and stir to coat.
2. Cover and cook on LOW for 8 to 9 hours or until the beef is fork-tender. Stir the sour cream in the cooker. Serve the beef mixture with the noodles. Sprinkle with the parsley, if desired.