Beef Stroganoff Casserole:

2 cups  egg noodles, uncooked

2 Tbsp.  butter

1 onion, chopped

1 pkg.  (8 oz.) sliced fresh mushrooms

1 lb.  extra-lean ground beef

2 Tbsp.  Worcestershire sauce

½ tsp.  pepper

2 Tbsp.  flour

1 cup  beef broth

1 cup  Sour Cream

3 Tbsp.  Grated Parmesan Cheese, divided

¼ cup  chopped fresh parsley

**HEAT** oven to 375ºF.

**COOK** noodles as directed on package, omitting salt. Meanwhile, melt butter in large deep skillet on medium heat. Add onions; cook and stir 5 min. Add mushrooms; cook and stir 5 min. Add meat to skillet; cook, stirring to break up meat, until no longer pink, about 5 min. Add Worcestershire sauce and pepper; cook 1 min.

**ADD** flour to meat mixture; cook and stir 1 min. Add broth; cook and stir 5 min. Turn off heat; stir in sour cream.

**ADD** noodles and 2 Tbsp. Parmesan to meat mixture; mix well and spoon into 2-qt. round baking dish. Sprinkle with remaining Parmesan. Bake uncovered 20 to 25 min. or until heated through.

![C:\Users\Ann Gallant\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\ULFYD39X\MC900084284[1].wmf]()Beef Stroganoff Casserole:

Ingredients: egg noodles,ground beef, butter, onion, mushrooms, sour cream, worcestershire sauce, pepper, flour, beef broth, Parmesan cheese.

Instructions:

Defrost in refrigerator overnight.

Pre-heat oven to 375º. Bake fully defrosted casserole for 20 – 25 minutes.

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