

## SLOW COOKER BEEF STROGANOFF

**Servings:** 4-6

**Prep time:** 10 minutes

**Cook time:** 6-8 hours

**Total time:** 6-8 hours

### INGREDIENTS:

- 1lb lean ground beef
- 1 medium onion, sliced
- 8oz mushrooms, sliced
- 10.5oz can - Cream of mushroom soup (I used the one with roasted garlic, but regular is great, too)
- 14.5oz can - Beef broth
- 1 tsp kosher salt, or regular salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp dried dill
- 2 tsp worchester sauce
- 2 tbsp cornstarch
- 2 tbsp cold water
- 1/2 cup sour cream
- 4oz cream cheese
- Hot cooked pasta
- Salt and pepper, to taste
- Chopped green onion for garnish, optional

### INSTRUCTIONS:

1. In the slow cooker, throw in half of the onions.
2. Place the ground beef on top of the onions. Break up with a spoon.
3. Add the rest of the onions, mushrooms, seasonings, worchester sauce, beef broth, and cream of mushroom soup. Stir to incorporate.
4. Cover and cook for 6-8 hours on low.
5. 30 minutes before serving, uncover, break up the meat again with a spoon. Make a cornstarch slurry by mixing 2 tbsp of cornstarch and 2 tbsp of water. Add the cornstarch slurry, sour cream and cream cheese, stir, and cover.
6. Start cooking your pasta according to the box instructions. Reserve some of the pasta liquid.
7. If the sauce in the crockpot is too thick, add some of the pasta water until you reach the desired consistency.
8. Place the pasta in a bowl, then top with the stroganoff and sauce. Garnish with some green onion. Enjoy!