



Ingredients:

1.5 lbs sirloin or tenderloin tips,
cut into strips
2 tbsp butter
1 onion, chopped
8 oz mushrooms, sliced
2 cloves garlic, minced
1 cup beef broth
1/2 cup sour cream
1 tbsp Dijon mustard
Salt and pepper to taste
Egg noodles, cooked
Fresh parsley, chopped (for
garnish)

Instructions:

Sear the Beef: Season the beef strips with salt and pepper. Melt 1 tbsp of butter in a large skillet over medium-high heat. Sear the beef on all sides until browned, then remove and set aside.

Sauté Vegetables: Melt the remaining butter in the skillet. Add the onion and sauté until softened. Add the mushrooms and cook until browned. Add the minced garlic and cook for another minute.

Make the Sauce: Pour in the beef broth and bring to a simmer. Stir in the sour cream and Dijon mustard. Reduce heat to low and simmer for a few minutes until the sauce thickens slightly.

Combine and Serve: Return the beef to the skillet and stir to combine. Heat through. Serve over cooked egg noodles, garnished with fresh parsley.



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