Slow Cooker Beef Stroganoff

This recipe calls for:

Classic Alfredo Sauce

Sautéed Onion & Garlic Sauce

Prep time

20 minutes

Cook time

4 hrs & 15 mins

Servings

4

Ingredients

2 lbs boneless beef chuck steak cut into 1-1/2-inch pieces
2 Tbsp butter divided
1 package (10 oz.) white button mushrooms sliced
1 medium onion chopped
2 cloves garlic
1 jar RAGÚ® Classic Alfredo Sauce
1/2 cup sour cream

Instructions

1. Season beef, if desired, with salt and ground black pepper.
2. Heat 1 tablespoon butter in 12-inch skillet over medium-high heat and brown 1/2 of the beef, stirring occasionally, about 4 minutes. Remove browned beef to slow cooker with slotted spoon, then repeat with remaining beef.
3. Melt remaining 1 tablespoon butter in same skillet over medium heat and cook mushrooms and onion, stirring occasionally, until golden, about 6 minutes. Add garlic and cook, stirring frequently, 30 seconds. Remove to slow cooker.
4. Stir in sauce. Cook covered at HIGH 4 to 5 hours or at LOW 8 to 10 hours or until beef is tender.
5. Stir in sour cream. Serve, if desired, over hot cooked egg noodles.