



## 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.