

Betty's Budget-Friendly Ground Beef Stroganoff Recipe



Uploaded on 5 Aug 2009

In this video, Betty demonstrates how to make a Budget-Friendly Ground Beef Stroganoff. It uses ground beef, rather than a more expensive type of meat and has very few ingredients. It is very quick and easy to put together for a large, hearty meal!

Ingredients:

- 1 pound ground beef
- 4 slices crisp bacon, separated into pieces
- 1 small onion, chopped
- 10 3/4 oz. can condensed cream of mushroom soup, undiluted
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 8 oz. sour cream
- 8 oz. rotini pasta, uncooked (You may use any pasta of your choice.)
- 1 teaspoon salt
- 1 teaspoon olive oil

Brown 1 pound of ground beef with 4 slices of crisp, chopped bacon and 1 small chopped onion. Stir in 10 3/4 oz. can of cream of mushroom soup, 1/2 teaspoon salt, and 1/2 teaspoon paprika. Cook, uncovered, over medium heat for 15 minutes, stirring occasionally. Stir in 8 oz. sour cream, and cook until the mixture is thoroughly heated, but do not boil. While your beef mixture is cooking, prepare your rotini pasta. Place 8 oz. uncooked rotini pasta into 2 or 3 inches of boiling water. Add 1 teaspoon of olive oil, and 1 teaspoon of salt. Cook for about 8 minutes, or until al dente. Remove from heat, and drain through a colander. Place cooked pasta in the center of a large platter, and spoon the ground beef stroganoff mixture over the noodles. Serve with French or Italian bread and a green salad. Nutritious and inexpensive!!!