

**BUTCHERBOX**

# Ground Beef & Wild Mushroom Stroganoff

Servings: 4 | Prep time: 10 mins | Cook time: 15 mins | Total Time: 25 mins

**G**round beef makes the prep for this dish simple and quick, and the creamy mushroom sauce gets a tang from Greek yogurt. Get ready for an easy 30-minute meal!



## INGREDIENTS

1 pkg ButcherBox ground beef  
2 cups sliced mushrooms  
1 small onion, julienned  
2 tsp kosher salt  
1 tsp ground black pepper  
½ cup beef stock  
1 cup plain Greek yogurt

## INSTRUCTIONS

1. Preheat Dutch oven on medium high heat.
2. Crumble ground beef into Dutch oven. Sauté for 4 minutes, stirring often. Add mushrooms, onions, kosher salt, and pepper. Sauté until onions are translucent and any liquid from the mushrooms has evaporated, about 7-10 minutes.
3. Add beef stock and simmer for 5 minutes. Remove from the heat and stir in Greek yogurt.
4. Serve with noodles, rice, zoodles or with a simple green salad.