BUTCHERBOX

Ground Beef & Wild Mushroom Stroganoff

Servings: 4 | Total Time: 30 mins

Ground 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.