

Ultimate Creamy Beef Stroganoff



Ingredients

- 1 tub (8 oz.) PHILADELPHIA Cream Cheese Spread
- 2 tbsp milk
- ½ tsp garlic powder
- 1-1/2 lb beef sirloin steak, cut into strips
- ½ cup chopped onions
- 1 tbsp butter
- 1-pk (8 oz.) sliced fresh mushrooms
- ¼ tsp pepper
- 1/3 cup fat-free reduced-sodium beef broth
- 3 cup shot cooked noodles
- 1 tbsp chopped fresh parsley

Instructions

Step 1:

Mix cream cheese spread, milk and garlic powder until blended.

Step 2:

Cook meat and onions in large nonstick skillet on medium heat 5 to 6 min. or until meat is done. Remove from skillet; drain. Cover to keep warm. Add butter to skillet; cook until melted. Add mushrooms and pepper; cook 5 to 6 min. or until mushrooms are tender.

Step 3:

Add cream cheese mixture; cook and stir 2 min. Return meat mixture to skillet; stir in broth. Cook 5 min. Remove from heat; let stand 5 min. Serve over noodles; sprinkle with parsley.