

Print and cut out recipe label, then tape onto freezer bag

# Beef Stroganoff

**Date:**

## **Additional Ingredients:**

- 1/2 cup Sour Cream
- 1 tbsp Corn Starch mixed with 2 tbsp water

*freezermealprep.pro*

## **Slow Cooker:**

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 6-8 hours, or on high for 4-6 hours.

## **Pressure Cooker:**

- Empty frozen contents of bag into a pressure cooker, add 1/4 cup liquid.
- Turn the pressure to high and cook for 20 minutes, natural pressure release.

## **Additional Instructions:**

- To thicken, mix 1 tbsp Cornstarch with 2 tbsp water. Stir into the sauce and cook for 30 minutes in the slow cooker or 3-5 minutes in the pressure cooker on the saute setting.
- Stir in 1/2 cup Sour Cream and mix well.
- Serve over egg noodles with a side of broccoli, cooked carrots, or other non-starchy vegetables.