

Healthier Beef Stroganoff

SERVING: 1 CUP YIELD: 6 PREP TIME: 10 MIN TOTAL TIME: 30 MIN

Ingredients

- Cooking Oil Spray
- 1 lb 93/7 Lean Ground Beef
- 1 tsp Black Pepper
- 1/4 tsp Salt
- 1 tbsp Olive Oil
- 1 tbsp Margarine (made with Olive Oil)
- 1 carton Sliced Fresh Mushrooms (16 oz)
- 1 small Onion, chopped
- 1/2 tbsp Minced Garlic (about 3 cloves garlic)
- 2 cups plus 2 tbsp Unsalted Beef Broth
- 1/2 bag Egg Noodles (12 oz bag), whole wheat
- 1/2 tbsp Cornstarch
- 1/2 tbsp Dijon mustard
- 1/2 tbsp Worcestershire sauce
- 1/4 cup plain Greek Yogurt, non-fat
- 1/4 cup Fresh Parsley, chopped

Directions

- 1. Heat a large deep skillet over medium-high. Add beef, pepper, and salt and cook 8-10 minutes or until cooked through, crumbling meat throughout. Meanwhile, chop vegetables.
- 2. Add mushrooms, onion, garlic & pepper to skillet. Cook 2-3 minutes or until onions are tender.
- 3. Add 2 cups broth & noodles. Cover & cook 15-20 minutes.
- 4. In a small bowl, mix cornstarch, 2 tbsp beef broth, Dijon mustard, Worcestershire sauce, and yogurt.
- **5.** Remove skillet from heat. Add cornstarch mixture and stir until thickened.
- 6. Serve topped with parsley.

Nutrition B	<u>-acts</u>
6 servings per container Serving size 1	cup (0.0g)
Amount Per Serving Calories	290
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 240mg	10%
Total Carbohydrate 33g	12%
Dietary Fiber 4g	14%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 24g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 3.4mg	20%

*Recipe adapted from onieproject.org

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day

*Cost information includes lower cost ingredients found at local grocery store 9/19/22.



Potassium 340mg

is used for general nutrition advice.



Cost Per Recipe	Cost Per Serving
\$11.93	\$1.98





Nonfat Greek Yogurt

Nutrition Serving Size 100 grams	Facts
Amount Per Serving Calories 60	
	% Daily Values*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 50mg	2%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 11g	22%
*Percent Daily Values are based or	n a 2,000 calorie diet.

vs. Sour Cream

Amount Per Serving	
Calories 200	Calories from Fat 150
	% Daily Values
Total Fat 17g	26%
Saturated Fat	12g 60%
Trans Fat 0g	
Cholesterol 67m	g 22%
Sodium 50mg	2%
Total Carbohydr	rate 3g 1%
Dietary Fiber 0)g 0%
Sugars 3g	

Made by **kurb**o

THIS OR THAT?

ditch your sour cream and try greek yogurt!

GREEK YOGURT



Loaded with protein
Tasty source of calcium
Good for your belly
Less calories and fat
Contains vitamins B6 and B12
Keeps you fuller longer
Naturally thickened, not filler

SOUR CREAM

Minimal protein
Small amounts of calcium
Very little iron
90% of calories are from fat
High calories for small serving size
Thickened with chemicals

