## Easy Stroganoff



- 1 lb. of ground beef
- 1 can cream of mushroom soup
- (optional) sliced or canned mushroom pieces
- 1 pint (8 oz.) of sour cream
- 1 package of medium egg noodles
- 2 Tbsp. ketchup
- 1 Tbsp. worchestchire sauce
- 1 Tbsp. onion flakes
- 1Tbsp. garlic powder
- salt and pepper to taste

- In a small bowl mix the cream of mushroom soup with half a can of water.
- In a skillet brown the ground beef with the garlic powder and onion flakes. (optional: add in mushroom pieces) If desired drain off any extra grease.
- Turn stove down to medium heat. Add in the ketchup and cream of mushroom soup to the ground beef.
- Add in the tablespoon worchestchire sauce and salt and pepper to taste.
- Give it a taste and adjust spices as needed.
- Prepare noodles according to package instructions.
- Last, before serving, add the sour cream and heat thoroughly. Serve warm and enjoy!

Warning! - Do not overheat the sourcream because it can curdle!