

Bison Stroganoff

PREP TIME 5 mins

COOK TIME 20 mins

TOTAL TIME 25 mins

SERVINGS 4

INGREDIENTS

- 1 lb ground bison may substitute lean ground beef
- 2 cans cream of mushroom soup (about 10.5 oz each)
- 8 ounces fresh mushrooms sliced
- ¼ cup sour cream
- ½ tablespoon Worcestershire sauce
- 1 yellow onion diced
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- salt and pepper to taste

For serving

- ½ lb egg noodles cooked and drained

INSTRUCTIONS

1. Begin by bringing a pot of water to a boil. Add your egg noodles and cook according to the directions on their package. Drain and set aside.
2. Next, brown your ground bison (until no pink remains) with the garlic, mushrooms and the onions. Drain off any fat.
3. Add in the canned mushroom soups, Worcestershire sauce, and sour cream.
4. Sprinkle in the onion powder, paprika, and onion. Stir well then simmer for about 15 minutes.
5. Serve over egg noodles.