

## Slow Cooker Beef Stroganoff

**Servings:** 6

**Prep Time:** 15min

**Cook Time:** 5hrs



### Ingredients

- 1 kg blade steak (beef) cut into strips
- 2 onion sliced
- 3 cloves garlic clove crushed
- 500 g mushrooms sliced
- 1/2 cup tomato paste
- 1 cup tomato puree
- 2 tbs paprika
- 250 ml beef stock (liquid)
- 1 tbs mustard
- 3/4 cup sour cream
- 1 pinch salt and pepper to taste

### Directions

1. Place all ingredients into the slow cooker except the mushrooms and sour cream.
2. Stir well to combine.
3. Cook on auto for 7-9 hours or on high for 4-5 hours.
4. Add mushrooms 1 hour before serving and add sour cream 20 minutes before serving.
5. Serve with spiral pasta and crusty bread.