

Beef

Ultimate Creamy Beef Stroganoff

Philadelphia Cream Cheese

Servings: 4

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

1/2 cup onions, chopped

1 pound beef sirloin steak, cut into strips

1 tablespoon butter

1/4 teaspoon pepper

1/2 pound fresh mushrooms, sliced

1 tub (10 oz) Philadelphia Original cooking creme

1/3 cup fat-free, low-sodium beef broth

2 cups cooked noodles, hot

1 tablespoon fresh parsley, chopped

Cook meat and onions in a large nonstick skillet on medium heat for 5 to 6 minutes or until done. Remove from skillet; drain. Cover to keep warm. Add butter to skillet; cook until melted. Add mushrooms and pepper; cook 5 to 6 minutes or until mushrooms are tender.

Add cooking creme; cook and stir for 2 minutes. Return meat to skillet; stir in broth. Cook 5 minutes. Remove from heat; let stand 5 minutes.

Serve over noodles; sprinkle with parsley.

Per Serving (excluding unknown items): 398 Calories; 19g Fat (44.4% calories from fat); 30g Protein; 24g Carbohydrate; 2g Dietary Fiber; 91mg Cholesterol; 97mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 1 1/2 Fat.