In the heart of the Midwest, where the fields stretch as far as the eye can see, we find comfort in the simple, hearty meals that have been passed down through generations. This Slow Cooker 4-Ingredient Beef Stroganoff is a nod to those cherished traditions, bringing together the rich flavors of tender beef and creamy sauce with minimal fuss. It's a dish that reminds me of Sunday dinners at Grandma's, where the aroma of slow-cooked meals filled the farmhouse, promising warmth and togetherness. Perfect for busy days when you want a taste of home without spending hours in the kitchen, this recipe is a testament to the beauty of simplicity.

This beef stroganoff pairs beautifully with a side of buttered egg noodles or fluffy mashed potatoes, allowing the creamy sauce to meld perfectly with each bite. For a touch of green, serve it alongside steamed green beans or a crisp garden salad. And don't forget a slice of crusty bread to soak up every last drop of that delicious sauce.

Slow Cooker 4-Ingredient Beef Stroganoff

Ingredients

1 pound beef stew meat
1 can (10.5 oz) cream of mushroom soup
1 cup sour cream
1 packet onion soup mix

Directions

Place the beef stew meat in the slow cooker.
In a bowl, mix together the cream of mushroom soup, sour cream, and onion soup mix until well combined.
Pour the mixture over the beef in the slow cooker, ensuring all the meat is covered.
Cover and cook on low for 6-8 hours, or until the beef is tender.
Stir the mixture before serving to ensure the sauce is smooth and creamy.

Variations & Tips

For a richer flavor, consider adding a splash of Worcestershire sauce or a tablespoon of Dijon mustard to the sauce mixture. If you prefer a bit of texture, toss in some sliced mushrooms or onions before cooking. For a lighter version, substitute Greek yogurt for the sour cream. And if you're feeling adventurous, try serving it over rice or quinoa for a modern twist.