

Turkey Stroganoff



Servings:

6

Prep Time:

5 minutes

Cook Time:

25-30 minutes

Ingredients

- 2 tbsp **Olive Oil**
- 1 lb **Dave's Turkey Tenderloin Tips**
- 4 cloves **Garlic**, minced
- ½ **Yellow Onion**, diced
- 10 oz **Mushrooms**, sliced
- 1 tsp **Paprika**
- 1 tsp **Dried Thyme**
- 1 tsp **Salt**
- ½ tsp **Black Pepper**
- 2 tbsp **Flour**
- 4 cup **Chicken Stock**, Low Sodium or Unsalted
- 1 tbsp **Worcestershire Sauce**
- 8 oz **Egg Noodles**
- 2 oz **Cream Cheese**

Method of Preparation

Step 1

Add oil to a stock pot on medium heat. Pat dry turkey tips.

Add to pot and sear on both sides for 2-3 minutes.

Step 2

Remove turkey tips from pan. Add onions and mushrooms and sauté for 5 minutes, stirring occasionally.

Step 3

Add garlic, spices and flour and cook for 1 minute.

Step 4

Add chicken stock, Worcestershire sauce and turkey tips back to the pot.

Bring to a boil, cover and reduce heat to a simmer for 10-12 minutes.

Step 5

Remove cover, add egg noodles and bring back to a boil. Cook until noodles are tender.

Step 6

Remove from heat, stir in cream cheese and yogurt until melted. Let sit for 10 minutes, partially covered. Garnish with parsley. Add salt and pepper to taste if desired.

- 4 oz **Plain Greek Yogurt**

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