Slow Cooker Beef Stroganoff

- Prep Time: 10 minutes
- Cook Time: 8 hours
- Total Time: 8 hours, 10 minutes
- Servings: 4

Ingredients:

- 1 tablespoon Carlini 100% Pure Olive Oil
- 1 1/2 pounds Black Angus Beef Stew Meat
- ¼ cup California Heritage Cabernet Sauvignon Wine
- 1 onion, halved and sliced
- 8 ounces mushrooms, sliced
- 1 clove garlic, minced
- 3 cups Chef's Cupboard Beef Broth
- 1 bay leaf
- 1 teaspoon Stonemill Italian Seasoning
- ¼ cup plus 2 tablespoons Baker's Corner Corn Starch*
- ¼ cup water
- 8 ounces Happy Farms Neufchâtel Cheese

- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste
- 16 oz Reggano Wide Egg Noodles or Simply Nature Organic Brown Rice

*These are Seasonal items that are only in stores for a limited time and may no longer be available.

Directions:

1. In a medium skillet over high heat, heat the oil. Add the beef and sear. Add the red wine, scraping the bottom of the pan to release all the browned bits. Pour mixture into the slow cooker.

2. Add the onions, mushrooms, garlic, broth, bay leaf and Italian seasoning. Cook for 5 hours on high or 8 hours on low.

3. At the end of the cooking time, if setting is at low heat, increase to high. Make a slurry with the corn starch and water. Add to the slow cooker. Allow to sit 5 minutes until thickened.

4. Add the Neufchâtel cheese, stirring until the cheese is melted. Season to taste with salt and pepper. Serve over brown rice or egg noodles.