

## Pot Roast Stroganoff

### Ingredients

- 2-3 lbs beef chuck roast (look for bright red color and good marbling(little bits of white/fat) without big hunks of fat)
- 1 yellow onion
- 1 bunch of fresh rosemary
- 2 12 oz cans of Dr. Pepper (or any non diet cola really but Dr. Pepper works great)
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 4 cloves garlic crushed
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon sea salt or garlic salt or season salt...I think you get the hint any salt will do whatever makes you feel fancy
- 8 ounces white mushrooms sliced
- 1 bunch chives or green onions
- 6 ounces sour cream
- 1/2 cup beef broth (or the broth from the pot roast)
- 1/2 stick butter
- 1/pound dried wide egg noodles

### Preparation

- **Step 1:** Follow the Dr. Pepper Pot Roast Recipe found here. While the pot roast is cooling start the rest of the recipe. Or this is a fantastic usage for leftover pot roast. Cut the cooked and cooled roast in bite size pieces. It will be pretty much fall apart but cut it anyway.
- **Step 2:** In a large pot follow the egg noodle instructions drain then set aside (toss in a little water from time to time to keep noodles from sticking).
- **Step 3:** Heat a large frying pan with high sides drop the butter in and then drop the garlic, the white parts of the onion, the mushrooms. Once butter is melted turn heat down to medium. Let this cook stirring occasionally until the mushrooms are tender.
- **Step 4:** Add in beef broth, sour cream and pot roast and mix it all up being careful not to break the beef up too much .
- **Step 5:** Then add the cooked pasta and mix it all up in the pan once again being careful to not break the beef up too much.
- **Step 6:** Top with chopped green onions and chives and serve.