25-Minute Leftover Prime Rib & Mushroom Stroganoff Skillet



Christmas Leftover Series

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Have leftover prime rib or Christmas roast beef in the refrigerator? Turn it into a rich, comforting stroganoff without spending hours preparing a traditional version.
Tender slices of leftover roast beef are gently warmed in a creamy mushroom sauce made with golden cremini mushrooms, garlic, beef broth, Worcestershire sauce, and tangy sour cream. Tossed with buttery egg noodles and finished with fresh dill or parsley, this skillet dinner feels like something you'd order at a cozy restaurant.
It's a delicious way to give your Christmas roast a second life, and dinner is ready in approximately 25 minutes.

Servings: 4
Prep Time: 10 minutes
Cook Time: 15 minutes
Total Time: 25 minutes
Equipment: Large pot for noodles, 12-inch deep skillet, whisk, and colander

YOU'LL NEED

- 8 ounces wide egg noodles
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 12 ounces cremini (baby bella) mushrooms, thinly sliced
- 1 medium yellow onion, thinly sliced
- 3 cloves garlic, minced
- 1 tablespoon all-purpose flour
- 1½ cups low-sodium beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 2 cups cooked leftover prime rib or roast beef, thinly sliced into bite-sized strips
- ½ cup full-fat sour cream, preferably at room temperature
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh dill or flat-leaf parsley, for garnish

ALL YOU HAVE TO DO

1. Cook the egg noodles
Bring a large pot of salted water to a boil. Add the egg noodles and cook according to the package directions until tender but not mushy.
Drain well and set aside. If the noodles will sit for several minutes, toss them with a tiny amount of butter to prevent sticking.
2. Brown the mushrooms and onions
While the noodles cook, heat the butter and olive oil in a deep 12-inch skillet over medium-high heat.
Add the sliced mushrooms and onion. Cook for approximately 6-7 minutes, stirring occasionally, until the mushrooms release their moisture and develop a deep golden-brown color.
Add the minced garlic and cook for another 30-60 seconds until fragrant.
3. Build the stroganoff sauce
Sprinkle the flour evenly over the mushroom mixture and stir for about 1 minute.
Gradually pour in the beef broth while stirring to prevent lumps.
Add the Worcestershire sauce and Dijon mustard.
Bring the mixture to a gentle simmer and cook for approximately 3-4 minutes, stirring occasionally, until the sauce thickens enough to coat the back of a spoon.
4. Make the sauce creamy
Reduce the heat to low or temporarily remove the skillet from the burner.
In a small bowl, stir a spoonful of warm sauce into the room-temperature sour cream to temper it. Slowly stir the sour cream mixture back into the skillet until smooth.
Avoid boiling the sauce after adding the sour cream, as high heat can cause it to separate.
5. Add the leftover beef and noodles
Add the thinly sliced cooked prime rib or roast beef and drained egg noodles. Toss gently to coat everything in the creamy mushroom sauce.
Warm over low heat, stirring gently, until the beef is heated through to 165°F. Avoid prolonged cooking, which can make the beef tougher.
6. Season and serve
Taste and adjust with salt and freshly ground black pepper.
Sprinkle with fresh dill or parsley and serve immediately while warm and creamy.

Why This Recipe Works for Holiday Beef Leftovers

Prime rib and roast beef are already cooked, so there's no need to start from scratch. A flavorful mushroom sauce does most of the work, turning a small amount of leftover beef into a satisfying family dinner.
The key is to slice the beef thinly and add it near the end of cooking. This helps prevent unnecessary overcooking while allowing the meat to absorb the flavors of the sauce.

Flavor Profile, Pairings & Kitchen Notes

Flavor and texture: Deeply savory, earthy, and creamy, with golden mushrooms, tender slices of roast beef, and soft egg noodles coated in a tangy sour cream sauce.
What to serve with it: Steamed green beans with lemon, roasted broccoli, or a crisp cucumber-and-dill salad provides a refreshing contrast. Crusty bread is also wonderful for soaking up the extra sauce.

Easy substitutions:

- Replace prime rib with leftover pot roast or sliced roast beef.
- Use leftover roast lamb for a slightly different flavor.
- Replace cremini mushrooms with white button mushrooms.
- Use Greek yogurt instead of sour cream, stirring it in off the heat to help prevent curdling.
- Replace egg noodles with fettuccine, pappardelle, or another pasta you have on hand.
- Use leftover cooked turkey for a different post-holiday variation, although the flavor will be milder.

Make-ahead tip: Prepare the mushroom sauce without the sour cream, beef, or noodles up to one day ahead. Refrigerate it in a covered container. Reheat gently, then finish with sour cream, beef, and freshly cooked noodles.

Storage and reheating: Refrigerate leftovers promptly in an airtight container and use within 3–4 days. Reheat gently in a skillet with a splash of beef broth until the entire dish reaches 165°F. The sauce may thicken during refrigeration, so add broth gradually to restore its consistency.

Cook's Confidence Cue: Sour cream is sensitive to high heat. Bring it to room temperature, temper it with a little warm sauce, and stir it in after lowering the heat. This helps create a smooth, creamy stroganoff instead of a grainy sauce.