

Beef Stroganoff French Bread Toasts

My sister-in-law made these for a light dinner that we had down at their house in South Carolina recently and I fell in love. You can play around with it a bit by changing out the type of mushrooms, the cheese and/or the bread. Enjoy!



Ingredients

- 1 loaf of French bread, sliced in half
- 1 tbsp olive oil
- 1 1/4 cups cremini mushrooms
- 1 tsp kosher salt, divided
- 1 tsp ground pepper, divided
- 3 tbsp unsalted butter
- 1 cup diced yellow onion
- 1 garlic clove, minced
- 1 lb lean ground beef
- 3 tbsp all-purpose flour
- 2 tsp paprika
- 1 1/2 cups beef broth
- 1 tsp Dijon mustard
- 1/2 cup sour cream
- 2 cups shredded havarti cheese
- Freshly chopped parsley for garnish

Instructions

1. Preheat oven to 400 degrees. Spray a rimmed baking sheet with non-stick cooking spray. Place bread loaves on the baking sheet and scoop out some of the bread, leaving room for the filling. Set aside.
2. In a large Dutch oven preheated to medium-high, add the olive oil and mushrooms. Saute the mushrooms until slightly golden brown, about 3 minutes, and then add 1/2 teaspoon of salt and 1/2 teaspoon of pepper. Continue to cook the mushrooms until they're golden brown, another 2-3 minutes. Use a slotted spoon to remove the mushrooms and set aside.
3. Turn the heat to medium and melt the butter in the same Dutch oven. Once the butter has melted, add the onion, garlic, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Saute the veggies until they are softened, about 3-4 minutes. Add the ground beef and use a wooden spoon to break them meat up, cook until beef is no longer pink, about 5 minutes. Add the cooked mushrooms back in and stir to combine.
4. Add the flour and paprika to the beef mixture and stir, cook until the flour has cooked out, about 1 minute. Pour in the beef broth and stir to combine. Bring everything to a boil and then reduce to a simmer. Simmer the mixture for about 10 minutes until thickened. Remove from heat and stir in mustard and sour cream.
5. Divide the beef stroganoff mixture between the two loaf halves. Top each half with 1 cup of shredded cheese. Place the baking sheet in the oven and baked for about 15 minutes or until the cheese is melted and bubbly. Remove from oven and cool for a few minutes. Once you can handle them, cut into square toasts and garnish with parsley.