MARLEY SPOON

Slow Cooker Meatball Stroganoff

with Mushrooms & Egg Noodles

5h 2 Servings

We're cooking this meatball stroganoff low and slow for maximum comforting flavors. Mushroom powder gives the meatballs max flavor, so all you need to add are sautéed mushrooms and a savory broth. When it's time to eat, finish with peas and sour cream, then serve over buttery egg noodles. A stroganoff this good is meant to be shared! This recipe makes extra servings for friends and family. (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 yellow onion
- 2 (10 oz) pkgs grass-fed ground beef
- 2 oz panko [3]
- 2 (¼ oz) mushroom seasoning
- garlic
- ½ lb mushrooms
- 2 (¼ oz) Dijon mustard
- 3 oz mascarpone [2]
- 5 oz peas
- 2 (6 oz) egg noodles [1,3]
- ¼ oz fresh chives

What you need

- 1 large egg [1]
- kosher salt & ground pepper
- neutral oil
- butter [2]
- ¼ c all-purpose flour [3]
- white wine vinegar (or red wine vinegar)

Tools

- box grater
- large skillet
- slow cooker
- medium pot

Cooking tip

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Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 42g, Carbs 92g, Protein 49g

1. Make meatballs

Into a large bowl, coarsely grate **half of the onion**. Add **beef, panko, half of the mushroom seasoning, 1 large egg**, and **1 teaspoon each of salt and pepper**. Knead until combined. Shape into 1½-inch wide meatballs.

2. Brown meatballs

Thinly slice **remaining onion**. Finely chop **2 teaspoons garlic**. Trim **mushrooms**; thinly slice.

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **meatballs** and cook, turning once or twice, until browned in spots, 4–5 minutes. Transfer to slow cooker.

3. Cook mushrooms

In same skillet, heat **2 tablespoons butter** over medium-high until foaming. Add **mushrooms**; season with **salt** and **pepper**. Cook until liquid has evaporated and mushrooms begin to brown, 5–7 minutes. Add **onions, chopped garlic**, and **a pinch of salt**. Cook, stirring occasionally, until onions are softened, about 5 minutes. Stir in **¼ cup flour**; cook for 1 minute.

4. Slow cook stroganoff

To skillet with **mushrooms**, add **remaining mushroom seasoning, Dijon mustard**, and **2½ cups water**. Bring to simmer over high heat, scraping up any browned bits from bottom of skillet. Cook until slightly thickened, 2–3 minutes.

Transfer to slow cooker. Cover and cook until meatballs are tender, 4–5 hours on low heat.

5. Finish stroganoff

In a small bowl, whisk together **mascarpone** and **¼ cup stroganoff cooking liquid** until smooth. Stir **mascarpone mixture** and **peas** into slow cooker. Cook until peas are bright green and tender, 5 minutes. Stir in **1 tablespoon vinegar**; season to taste with **salt** and **pepper**.

6. Finish & serve

When ready to serve, bring a medium pot of **salted water** to a boil. Add **noodles**; cook until al dente, 6–8 minutes. Drain and toss with **1 tablespoon butter**. Finely chop **chives**.

Serve **stroganoff** over **egg noodles** and sprinkle with **chives**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**