



## Martha's Best Beef Stroganoff

with Buttery Egg Noodles & Carrots



30-40min



2 Servings

Hearty beef stroganoff is a classic comfort food. The velvety sauce is typically made with sour cream for a tangy lift to the rich sauce. And no stroganoff could be complete without meaty mushrooms, tender egg noodles, and vibrant dill.



## What we send

- 1 yellow onion
- 1 small bag carrots
- ¼ oz fresh dill
- 10 oz pkg grass-fed ground beef
- 1 pkt beef broth concentrate
- 6 oz egg noodles <sup>3,1</sup>
- 2 (1 oz) sour cream <sup>2</sup>
- ½ lb mushrooms

## What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- butter <sup>2</sup>

## Tools

- medium pot
- large skillet

## Allergens

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

## Nutrition per serving

Calories 910kcal, Fat 38g, Carbs 84g, Protein 46g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **onion**. Trim and discard **mushroom** stems, then thinly slice **caps**. Trim and discard ends from **carrot**, then scrub and thinly slice crosswise. Finely chop **dill fronds and stems** together.



### 2. Brown beef

In a large skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **beef** and season with **salt** and **pepper**. Cook, breaking up large pieces with a spoon, until browned, 3-5 minutes.



### 3. Sauté onions & mushrooms

Add **onions, mushrooms**, and **half of the dill** to skillet. Cook over medium-high, stirring, until mushrooms are browned and onions are tender, 5-7 minutes. Sprinkle with **2 teaspoons flour**. Cook, stirring, until **flour** coats ingredients, about 1 minute.



### 4. Make sauce

Add **beef broth concentrate** and **1 cup water**. Cook, stirring occasionally, until liquid is reduced by about half, 3-5 minutes.



### 5. Boil noodles & carrots

While **sauce** cooks, add **egg noodles** and **carrots** to the pot of boiling water. Cook, stirring occasionally, until noodles are al dente and carrots are tender, about 8 minutes. Drain well, and return to pot. Toss with **1 tablespoon butter** and season to taste with **salt** and **pepper**.



### 6. Finish & serve

Stir **all of the sour cream** into skillet with **beef and mushrooms**. Season to taste with **salt** and **pepper**. Serve **beef stroganoff** over **egg noodles and carrots**, garnished with **remaining dill**. Enjoy!