

DINNERLY



Savory Beef Stroganoff with Buttery Egg Noodles



20-30min



2 Servings

TBH, anything with the word saucy gets us drooling. And that's before we even heard about the buttery egg noodles, creamy mushroom sauce, and tender beef spiked with a hint of Dijon. Please, pass the napkin and ignore our table manners as we lick our bowls clean on this one. We've got you covered!

WHAT WE SEND

- 4 oz mushrooms
- 2 scallions
- ¼ oz granulated garlic
- 10 oz pkg grass-fed ground beef
- 6 oz egg noodles ^{1,3}
- 1 oz cream cheese ⁷
- 1 (¼ oz) Dijon mustard

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- butter ⁷

TOOLS

- large saucepan
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

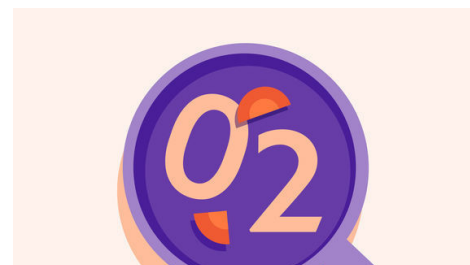
Calories 860kcal, Fat 48g, Carbs 66g, Protein 41g



1. Prep ingredients

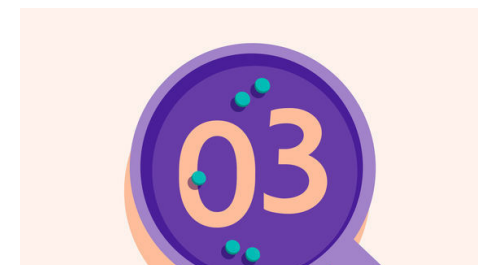
Bring a large saucepan of **salted water** to a boil over high heat.

Trim stem ends from **mushrooms**, then thinly slice caps. Trim ends from **scallions**, then thinly slice.



2. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **mushrooms**, **½ teaspoon granulated garlic**, **¾ of the scallions**, and **a pinch each of salt and pepper**; cook, stirring, until mushrooms are tender and browned, 3–5 minutes.



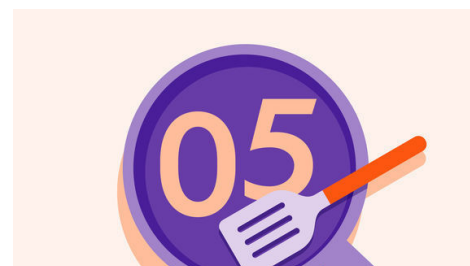
3. Cook beef & sauce

To same skillet, add **beef** and **a pinch of salt**; cook, stirring and breaking up into smaller pieces, until browned, about 5 minutes. Stir in **1 tablespoon flour** and cook until toasted, 1 minute. Add **Dijon mustard** and **1¼ cups water**; bring to a boil, scraping up any browned bits from the bottom of skillet. Reduce heat to medium and simmer until thickened, about 3 minutes.



4. Cook noodles

While **beef** cooks, add **noodles** to saucepan with boiling **salted water** and cook, stirring, until tender, 5–6 minutes. Drain noodles, then return to pot off heat; stir in **2 tablespoons butter**. Season to taste with **salt** and **pepper**.



5. Finish & serve

To skillet with **beef**, stir in **cream cheese** until melted, about 1 minute; season to taste with **salt** and **pepper**.

Serve **egg noodles** topped with **beef stroganoff**. Garnish with **remaining scallions**. Enjoy!



6. Crunch, crunch!

Toast up some breadcrumbs! Coat them in olive oil, toss with chopped garlic, season with salt and pepper, and toast in the oven until fragrant and golden-brown. Mix them with freshly chopped parsley and even a bit of crushed red pepper for a little spice. Dust them over the top for texture bliss!