



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.



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**.



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.



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!