

DINNERLY



Beef Bourguignon with Mashed Potatoes



40-50min



2 Servings

If you want to feel like Julia Child for a day, then you must make beef bourguignon! This iconic French beef stew is a lot easier to make than it is to pronounce. Here we simmer shredded beef, bacon, mushrooms, and carrots until perfectly tender, then we pair it with creamy mashed potatoes to help soak up the rich sauce. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 4 oz mushrooms
- 1 yellow onion
- 1 bag carrots
- 2 Yukon gold potatoes
- ¼ oz fresh parsley
- ½ lb pkg ready to heat shredded beef ^{1,3}
- 6 oz tomato paste
- 2 pkts beef broth concentrate

WHAT YOU NEED

- garlic
- all-purpose flour ¹
- kosher salt & ground pepper
- 4 Tbsp butter ²

TOOLS

- small pot
- medium saucepan
- potato masher or fork

COOKING TIP

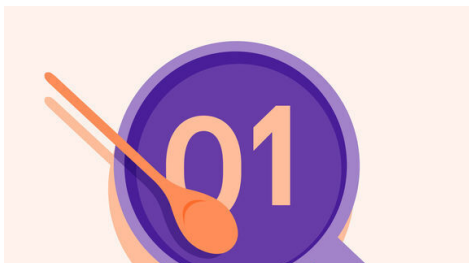
For more flavor, replace half the amount of water in step 3 with red wine!

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 48g, Carbs 74g, Protein 45g



1. Prep ingredients

Cut **bacon** into ¼-inch wide strips. Quarter **mushrooms**. Cut **half of the onion** into 1-inch pieces (save rest for own use). Scrub **carrot**; cut into 1-inch pieces. Peel **potatoes**; cut into 1-inch pieces.

Finely chop 1 **teaspoon garlic**. Pick **parsley leaves** from stems and finely chop; discard stems.

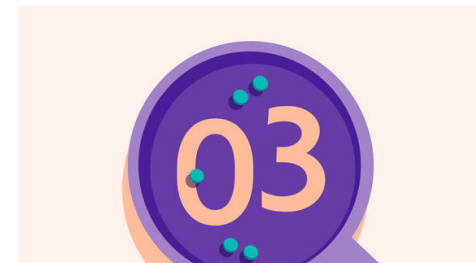
Pat **beef** dry; cut or tear into 1-inch pieces.



2. Cook bacon & mushrooms

Place **bacon** in a small pot. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate; reserve **fat** in pot.

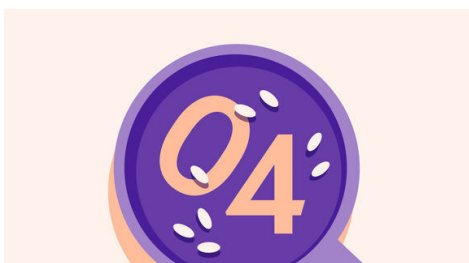
Lower heat to medium; add **mushrooms** to pot. Cook, stirring occasionally, until lightly browned in spots, 4–5 minutes.



3. Cook stew

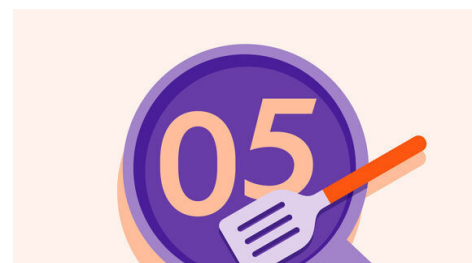
Add **onions, carrots, and garlic** to pot. Cook, stirring occasionally, until onions are softened, 3–4 minutes.

Add 1 **tablespoon tomato paste** and 1½ **tablespoons flour**; cook, stirring constantly, 1 minute. Add **beef, bacon, broth concentrate**, and 1½ **cups water**. Bring to a boil. Lower heat and cover. Gently simmer, stirring occasionally, until carrots are tender, 25–30 minutes.



4. Cook potatoes

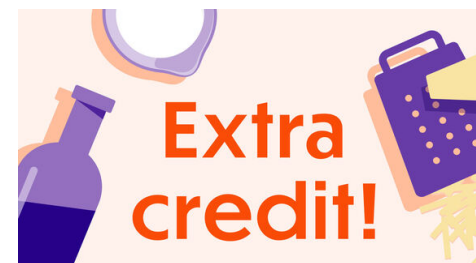
Meanwhile, place **potatoes** in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat. Cook over medium-low heat until easily pierced with a fork, 15–20 minutes. Reserve ¼ **cup cooking water**; drain potatoes and return to saucepan off heat.



5. Mash potatoes & serve

To **potatoes**, add 4 **tablespoons butter**; mash with a potato masher or fork until smooth. Stir in enough **cooking water** to reach desired consistency (start with 2 tablespoons); season to taste with **salt** and **pepper**. Keep covered until ready to serve.

Season **beef bourguignon** to taste with **salt** and **pepper**. Stir in **parsley** and serve with **mashed potatoes**. Enjoy!



6. Check us out!

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