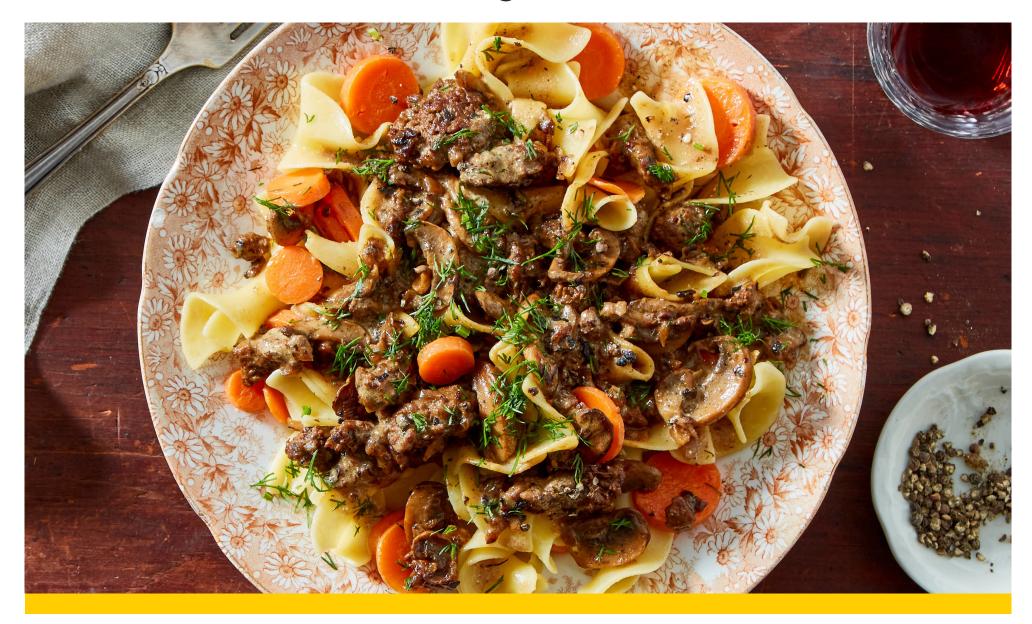
MARLEY SPOON



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
- 3 oz carrots
- ¼ oz fresh dill
- 10 oz pkg grass-fed ground beef
- 1 pkt beef broth concentrate
- 6 oz egg noodles ^{1,3}
- 2 (1 oz) sour cream ²
- ½ lb mushrooms

What you need

- · kosher salt & ground pepper
- olive oil
- all-purpose flour ³
- butter ²

Tools

- medium pot
- large skillet

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 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 all 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!