

DINNERLY



Saucy Beef Stroganoff with 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

- garlic (use 1 large clove)
- 2 oz white mushrooms
- 1 oz scallions
- 10 oz pkg ground beef
- 1 pkt Dijon mustard
- ½ lb egg noodles ^{3,1}
- 1 pkt cream cheese ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- butter ²

TOOLS

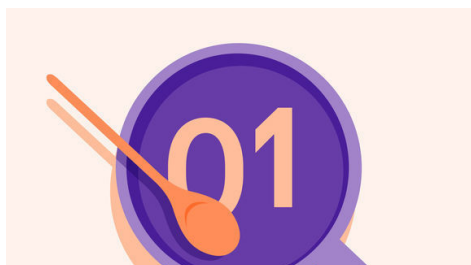
- large saucepan
- medium skillet
- colander

ALLERGENS

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

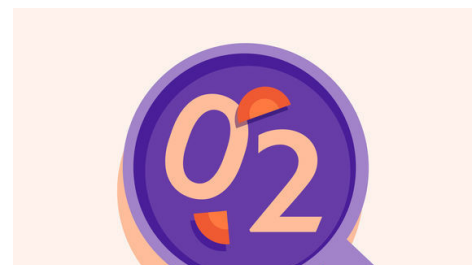
NUTRITION PER SERVING

Calories 940kcal, Fat 46g, Carbs 83g, Protein 46g



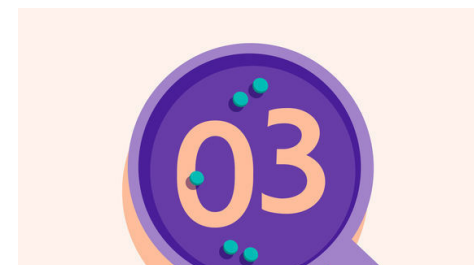
1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **1 teaspoon garlic**. Trim stem ends from **mushrooms**, then thinly slice caps. Trim **scallions**, then thinly slice.



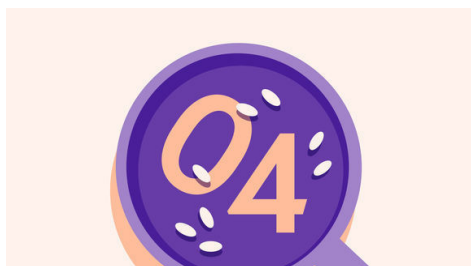
2. Sauté veggies

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



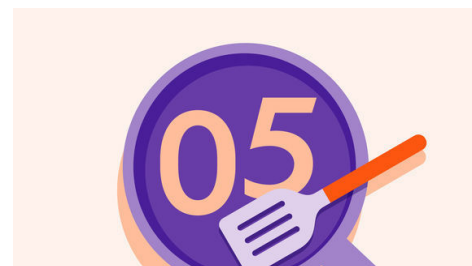
3. Cook beef & sauce

Add **beef** and a **pinch of salt** to same skillet. Cook, stirring and breaking beef 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 skillet. Reduce heat to medium and simmer until thickened, about 3 minutes.



4. Cook noodles

Meanwhile, add **egg noodles** to boiling water and cook, stirring, until tender, 5–6 minutes. Drain noodles, then return to pot off the heat, and stir in **2 tablespoons butter**; season to taste with **salt and pepper**.



5. Finish & serve

To skillet with **beef**, add **cream cheese**, stirring 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!