



Skillet Beef and Rice

with Mushrooms and Pickled Onions



30-40min



2 Servings

Beef stroganoff, a rich stew often served over wide noodles, hails from Russia, but it's been endlessly adapted in American cuisine. Ours is a one-skillet take on the classic. There's still a nice kick from paprika and dollops of tangy sour cream, but we used ground beef and cooked it with rice. The result is a creamy, almost risotto-like dish, with a ton of flavor. Cook, relax, and enjoy!

What we send

- large cloves garlic
- basmati rice
- red onion
- cremini mushrooms
- Dijon mustard
- fresh parsley
- red wine vinegar
- ground beef
- sweet paprika

What you need

- coarse salt
- freshly ground black pepper
- olive oil
- sugar

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500.0kcal, Fat 21.5g, Proteins 36.0g, Carbs 38.4g



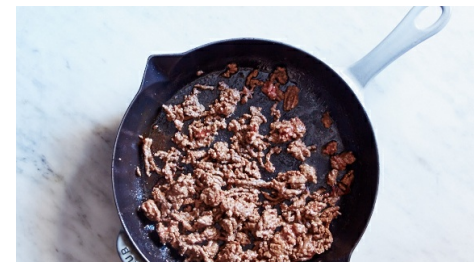
1. Prep ingredients

Halve, peel, and thinly slice **onion**. Trim stems from **mushrooms** and thinly slice caps. Peel and finely chop **garlic**. Pick **parsley** leaves from stems and finely chop stems.



2. Pickle onions

Combine **vinegar**, **half of the onion**, 1 teaspoon **sugar**, and ½ teaspoon **salt** in a small bowl and stir to combine.



3. Brown beef

Heat 1 tablespoon **oil** in a large skillet over medium-high. Add **ground beef** and season with **pepper** and ½ teaspoon **salt**. Cook, breaking up with a wooden spoon, until deeply browned in spots and cooked through, about 5 minutes. Using a slotted spoon, transfer **beef** to a bowl. Spoon off all but 1 tablespoon of fat from the skillet.



4. Cook onion and mushrooms

Add 1 tablespoon **oil** to the skillet then add **garlic**, **mushrooms**, and **remaining sliced onion**. Season with ½ teaspoon **salt** and cook, stirring often, until golden and softened, 5-7 minutes.



5. Finish skillet

Add **rice** and **paprika** to skillet and cook, stirring to combine, about 1 minute. Add **Dijon mustard**, **parsley stems**, **beef**, and 1¼ cups **water**. Bring to a boil, reduce heat to a simmer, and cover tightly with a lid or foil. Cook until liquid has evaporated and **rice** is tender, 15-20 minutes.



6. Finish

Toss **parsley** leaves with **pickled onions**. Serve stroganoff topped with **pickled onions**, **parsley**, and a dollop of **sour cream**. Serve **remaining sour cream** on the side. Enjoy!