

DINNERLY



Saucy Mushroom Stroganoff with Buttered Egg Noodles

 20-30min  2 Servings

What's better than a plate of saucy, buttery egg noodles? Hmm, we can't really think of anything else right now. We swapped beef for savory mushrooms in this super easy stroganoff for a vegetarian dish that feels like a warm, comforting hug. We've got you covered!

WHAT WE SEND

- 1 red onion
- ½ lb mushrooms
- ¼ oz fresh parsley
- ½ oz tamari soy sauce³
- 6 oz egg noodles^{1,4}
- 2 (1 oz) sour cream²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour⁴
- butter²
- garlic

TOOLS

- large saucepan
- medium skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 35g, Carbs 79g, Protein 19g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Thinly slice **onion**. Trim ends from **mushrooms** and thinly slice caps. Finely chop **2 teaspoons garlic**.

Pick **parsley leaves** from **stems** and finely chop leaves (discard stems).



4. Boil noodles

While **sauce** simmers, add **noodles** to saucepan with boiling **salted water** and cook, stirring, until tender, 5–6 minutes. Drain noodles, return to pot, and stir in **2 tablespoons butter**; season to taste with **salt** and **pepper**.



2. Cook onions & mushrooms

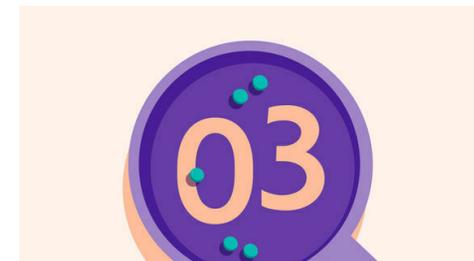
Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **onions** and cook until slightly softened, about 5 minutes. Add **mushrooms, chopped garlic**, and a **pinch each of salt and pepper**; cook until mushrooms are tender and browned, about 5 minutes.



5. Finish & serve

Remove skillet from heat and stir in **all of the sour cream**; season to taste with **salt** and **pepper**.

Top **buttered egg noodles** with **mushroom stroganoff** and **chopped parsley**. Enjoy!



3. Build sauce

To same skillet, stir in **1 tablespoon flour** and cook until toasted, about 1 minute. Stir in **tamari** and **1 cup water**; bring to a boil over high, scraping up any browned bits from bottom of skillet. Reduce heat to medium and simmer until thickened, about 3 minutes.



6. Did you know?

All of our sites in the US will be running on renewable energy in 2022.