





Beef Stroganoff

with Buttery Egg Noodles & Carrots

 30-40min  4 Servings

Hearty beef stroganoff is a classic comfort food. The velvety sauce is made with sour cream, which adds a deep richness to the sauce. And no stroganoff could be complete without meaty mushrooms, tender buttery egg noodles, and vibrant fresh dill. Cook, relax, and enjoy!

What we send

- carrots
- white button mushrooms
- grass fed ground beef
- fresh dill
- beef broth concentrate
- yellow onion

What you need

- all-purpose flour ¹
- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- 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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 660.0kcal, Fat 38.0g, Proteins 31.0g, Carbs 47.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **onion**. Trim and discard **mushroom** stems, then thinly slice caps. Trim ends from **carrots**, then scrub and thinly slice. Finely chop **dill fronds and stems**.



4. Make sauce

Add **1½ cups water** and **beef broth concentrate**. Cook, stirring occasionally, until liquid is reduced by about half, 3-5 minutes.



2. Brown beef

In a large skillet, heat **1½ tablespoons oil** over medium-high until shimmering. Add **beef**, **1 teaspoon salt**, and **a few grinds pepper**. Cook until browned, breaking up large pieces with a spoon, 3-5 minutes.



5. Boil noodles & carrots

While sauce cooks, add **egg noodles** and **carrots** to the pot of boiling **salted water**. Cook until noodles are al dente and carrots are tender, about 8 minutes. Drain well, and return to pot. Toss with **2 tablespoons butter** and season to taste with **salt** and **pepper**.



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, about 10 minutes. Sprinkle with **1 tablespoon flour**. Cook, stirring, until flour coats ingredients, about 1 minute.



6. Finish & serve

Stir **sour cream** into skillet with **beef and mushrooms**. Season to taste with **salt** and **pepper**. Serve **beef stroganoff** over **egg noodles**, garnished with **remaining dill**. Enjoy!