

DINNERLY

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Mushroom Stroganoff with Pasta



20-30 minutes



2 Servings

You don't need beef or pork for delicious stroganoff. Sub in mushrooms and you have a vegetarian version that tastes just like the classic and is on the table in no time too.

WHAT WE SEND

- sweet paprika
- mushrooms
- sour lite cream⁷
- spaghetti¹
- vegetable stock cube
- onion
- tomato paste sachets

WHAT YOU NEED

- boiling water
- butter⁷
- garlic clove
- olive oil
- sea salt and pepper
- worcestershire sauce⁴

TOOLS

- large frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

Reserve remaining stock cube, sour cream and tomato paste for another use. Worcestershire sauce contains anchovies, so for a strictly vegetarian dish add soy sauce instead.

ALLERGENS

Gluten (1), Fish (4), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 795kcal, Fat 29.5g, Carbs 100.3g, Proteins 28.5g



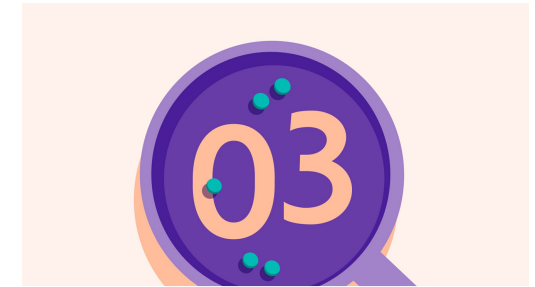
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Cut the **mushrooms** into halves or quarters, leaving any smaller ones whole. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**.



2. Cook mushrooms

Heat **1 tbs olive oil** and **20g butter** in a large frypan over medium-high heat. Cook **onion** and **garlic**, stirring, for 2-3 mins until starting to soften. Add **mushrooms** and cook, stirring, for 6-7 mins until golden and any liquid has evaporated. Crumble **1 stock cube** (see cooking tip) into a heatproof jug, add **60ml (¼ cup) boiling water** and stir to combine.



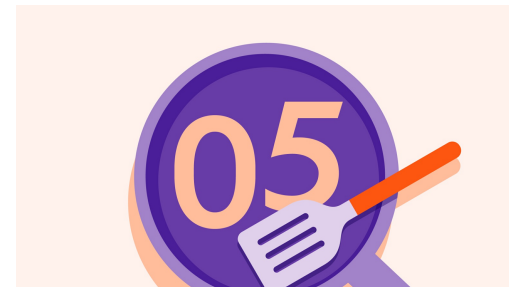
3. Cook pasta

Meanwhile, cook **three-quarters of the pasta** (reserve remainder for another use) for 6-8 mins or until al dente. Drain, return to the pan and cover to keep warm.



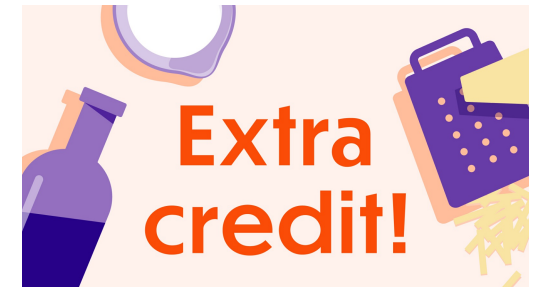
4. Add remaining ingredients

Add **1 tsp paprika** and **1 tbs tomato paste** to the **mushrooms**, reduce the heat to low, and cook for 1 min. Add the **stock** and **2 tsp Worcestershire sauce** (see cooking tip) and cook for 2-3 mins until thickened. Add **half the sour cream** and stir to combine, cook for 1min until heated through. Remove from the heat and season with **salt and pepper** (see cooking tip).



5. Serve up

Divide the **pasta** and **mushroom stroganoff** among bowls and season with **pepper**, if desired.



6. Kitchen hack

Take it up another notch by scattering over finely chopped parsley to serve.