

DINNERLY

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Mushroom Stroganoff with Pasta



20-30 minutes



4 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

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

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

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.

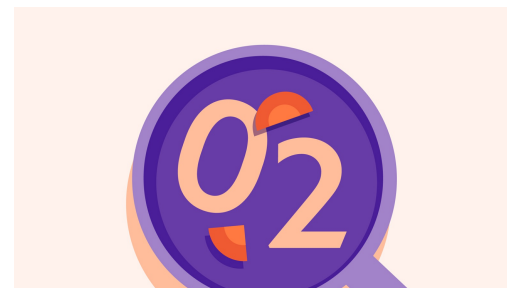
NUTRITION PER SERVING

Energy 780kcal, Fat 28.9g, Carbs 98.5g, Proteins 27.9g



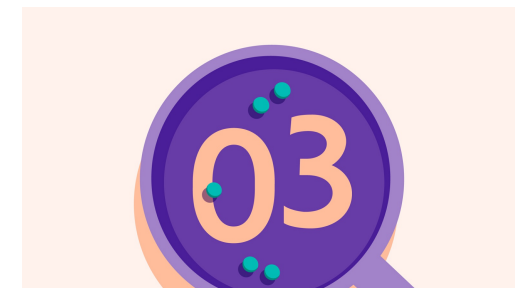
1. Prep ingredients

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 **3 garlic cloves**.



2. Cook mushrooms

Heat **2 tbs olive oil** and **40g butter** in a large frypan over medium-high heat. Cook the **onion** and **garlic**, stirring, for 2-3 mins until starting to soften. Add the **mushrooms** and cook, stirring, for 6-7 mins until golden and any liquid has evaporated. Crumble the **stock cubes** into a heatproof jug, add **125ml (½ cup) boiling water** and stir to combine.



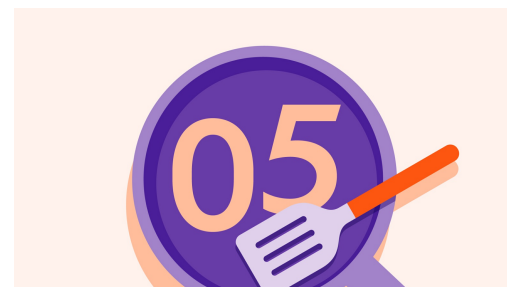
3. Cook pasta

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



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.