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## MUSHROOM STROGANOFF CAVATAPPI

with Fresh Herbs

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Button  
Mushrooms \***  
(2 | 4)



**Cavatappi  
Pasta**  
(1 | 2)  
*Contains: Wheat*



**Cream Cheese \***  
(2 | 4)  
*Contains: Milk*



**Veggie Stock  
Concentrate**  
(1 | 2)



**Sour Cream \***  
(1 | 2)  
*Contains: Milk*



**Yellow Onion**  
(1 | 1)



**Thyme \***  
(1 | 2)



**Parsley \***  
(1 | 2)



**Soy Sauce**  
(1 | 2)  
*Contains: Soy, Wheat*



**Garlic**  
(3 Cloves | 6 Cloves)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Vegetable Oil**  
(2 tsp | 4 tsp)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains: Wheat*

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## CHEF'S TIP

To save time on thyme prep, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off like ~magic~!



Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **mushrooms**. Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic**. Strip **thyme leaves** from stems; roughly chop leaves. Roughly chop **parsley**.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until browned, 4-5 minutes. Season with **salt** and **pepper**.



Once water is boiling, add **pasta** to pot. Cook until al dente, 7-9 minutes. Reserve **½ cup pasta cooking water**, then drain.



While pasta cooks, add **onion** to pan with **mushrooms**; season with **salt** and **pepper**. Cook, stirring, until browned and softened, 4-6 minutes. Add **2 TBSP butter (4 TBSP for 4 servings)**, **garlic**, and **chopped thyme**. Cook, stirring, until fragrant, 1 minute.



Add **1 TBSP flour (2 TBSP for 4 servings)**; stir until lightly browned, 1 minute. Gradually stir in **1 cup plain water (1½ cups for 4)** until fully incorporated. Stir in **cream cheese**, **sour cream**, **soy sauce**, and **stock concentrate** until smooth. Simmer until thickened, 2-3 minutes. Season with **salt** and **pepper**.



Stir **drained pasta** and **half the parsley** into **sauce** until combined and creamy, adding splashes of **reserved pasta cooking water** as needed. Taste and season with **salt** and **pepper**. Divide between bowls and sprinkle with remaining parsley.