

Creamy Mushroom Stroganoff



🕒 10 min

🕒 20 min

🍽️ 4 Servings

INGREDIENTS

- ☐ Pasta Shells (225 g)
- ☐ Unsalted Butter (3 tbsp)
- ☐ Mushrooms (700 g)
- ☐ Onion (2)
- ☐ Garlic (3 cloves)
- ☐ Thyme (4 tsp)
- ☐ Flour (2 1/2 tbsp)
- ☐ Beef Stock (2 cups)
- ☐ Dijon Mustard (1 1/2 tsp)
- ☐ Sour Cream (3/4 cup)
- ☐ Parmesan (2/3 cup)
- ☐ Parsley (2 tbsp)

PREPARATION

Thinly slice the mushrooms, dice the onions, chop the thyme, parsley and mince the garlic. Grate the parmesan.

COOKING

- ① In a large pot of boiling salted water, cook pasta according to package instructions and drain the water.
- ② Melt butter in a large skillet over medium high heat. Add mushrooms and onions, and cook, stirring occasionally, until mushrooms are tender and browned, about 5-7 minutes. Season with salt and pepper, to taste.
- ③ Stir in garlic and thyme until fragrant.
- ④ Whisk in flour until lightly browned.
- ⑤ Gradually whisk in beef stock and Dijon. Bring to a boil, reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 4-5 minutes.
- ⑥ Stir in pasta and sour cream until heated through. Stir in Parmesan until melted. Stir in parsley, season with salt and pepper, to taste.

