Creamy Mushroom Stroganoff



√ 10 min

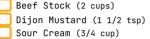
`**⊘** 20 min

10 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)



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

- 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.
- Whisk in flour until lightly browned.
- 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.

