



Mushroom Stroganoff

Ingredients

450g cooked pasta, noodles or rice
60g vegan butter
1 medium onion, thinly sliced
225g white button mushrooms, thinly sliced
225g chestnut or mixed mushrooms, thinly sliced
¼ teaspoon salt, more to taste
4 cloves garlic, minced
¼ teaspoon black pepper, more to taste
3 sprigs thyme
¼ teaspoon nutmeg
¼ teaspoon allspice
¼ teaspoon smoked paprika
400 ml vegan beef broth, divided (see notes above – or swap with vegan mushroom broth)
30g flour
1 tablespoon vegan Worcestershire sauce
1 tablespoon Dijon mustard
240 ml vegan sour cream
fresh parsley, for garnish

Instructions

- Cook pasta according to packaged instructions.
- Heat a large frying pan over medium heat. Add vegan butter and melt.
- Add onions and sauté for 4-5 minutes, stirring often to avoid burning until they start to turn golden brown.
- Add mushrooms and salt. Sauté for 5-7 minutes, stirring often until they start to soften. Add in garlic and pepper and sauté for 1 minute.
- Add in thyme sprigs, nutmeg, allspice, smoked paprika, and a couple of tablespoons of the vegan beef broth and scrape off any bits at the bottom. Cook for another 3 minutes, stirring often.
- Into a small bowl, add flour and remaining broth and whisk together. To the same bowl, add Dijon and Worcestershire in and whisk again. Pour into skillet and stir together well. Reduce heat and cook for another 5 minutes on simmer.
- Remove from heat. Take out and discard thyme springs. Stir in sour cream. Stir until combined. Adjust seasonings to taste, serve over cooked pasta. Add parsley for garnish if desired.