



Speedy Beef Stroganoff

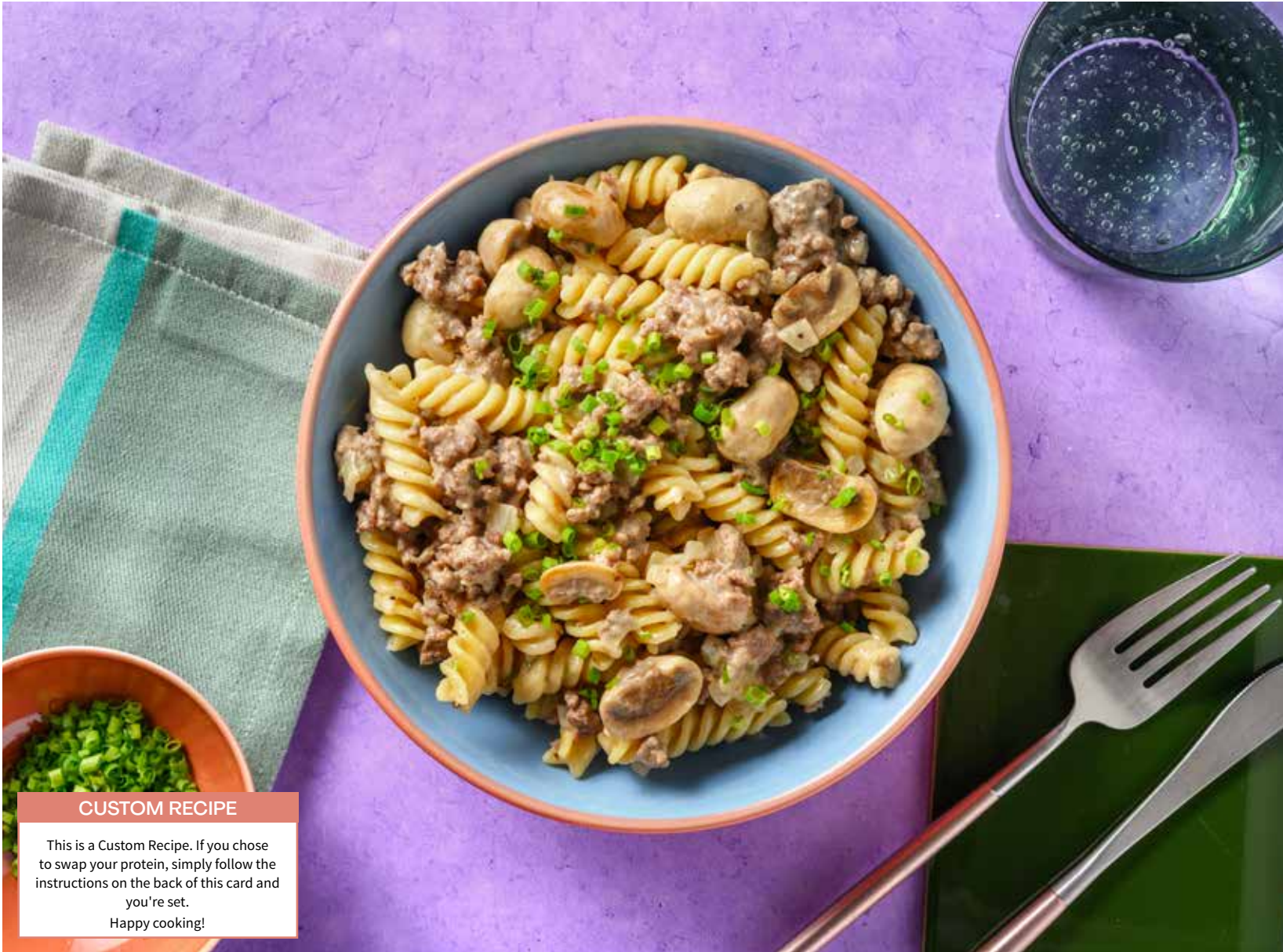
with Fusilli

Quick

25 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Ground Beef
-  Ground Turkey
-  Onion, chopped
-  Garlic Puree
-  Mushrooms
-  Beef Broth Concentrate
-  Cream Sauce Spice Blend
-  Fusilli
-  Dijon Mustard
-  Cream
-  Chives

HELLO STROGANOFF

This classic Russian sauce is comprised of cream and beef!

Start here

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Onion, chopped	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
Beef Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Fusilli	170 g	340 g
Dijon Mustard	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Chives	7 g	14 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



Prep

- Halve **mushrooms**.
- Thinly slice **chives**.

2



Cook pasta

- Add **pasta** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- When **pasta** is done, drain and return to the pot. Add **1 tbsp** (2 tbsp) **butter**, stir to coat.
- Cover and set aside.

3



Start stroganoff

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef, onions** and **mushrooms**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains and **mushrooms** are tender, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with **salt** and **pepper**.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**, disregarding instructions to drain fat.**

4



Simmer stroganoff

- Add **Cream Sauce Spice Blend, Dijon** and **garlic puree**.
- Cook, stirring often, until coated, 1-2 min.
- Add **broth concentrate, cream** and **½ cup** (1 cup) **water**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove the pan from heat. Stir in **half the chives**.
- Season with **salt** and **pepper**, to taste.

5



Finish and serve

- Add **stroganoff** to the pot with **pasta**, then stir to combine.
- Divide **beef stroganoff pasta** between bowls.
- Sprinkle **remaining chives** over top.

Dinner Solved!