



BEEF STROGANOFF

with Sweet Green Peas and Golden Mushrooms

FAMILY



HELLO

STROGANOFF

This classic Russian dish was created in the mid-19th century.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 874



Beef Strips



All-Purpose Flour



Shallot



Cremini Mushrooms



Worcestershire Sauce



Mirin



Beef Broth Concentrate



Linguine



Sour Cream



Green Peas

BUST OUT

- Large Bowl
- Large Non-Stick Pan
- Large Pot
- Paper Towel
- Measuring Cups
- Measuring Spoons
- Strainer
- Unsalted Butter **2** (2 tbsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Beef Strips 570 g
- All-Purpose Flour **1** 2 tbsp
- Shallot 100 g
- Cremini Mushrooms 227 g
- Worcestershire Sauce **0** 4 tsp
- Mirin 3 tbsp
- Beef Broth Concentrate 2
- Linguine **1** 340 g
- Sour Cream **2** 9 tbsp
- Green Peas 113 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0** Seafood/Fruit de Mer
- 1** Wheat/Blé
- 2** Milk/Lait
- 3** Egg/Oeuf
- 4** Soy/Soja
- 5** Tree Nut/Noix
- 6** Mustard/Moutarde
- 7** Peanut/Cacahuète
- 8** Sesame/Sésame
- 9** Sulphites/Sulfites
- 10** Crustacean/Crustacé
- 11** Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

When cooking the pasta, starch is released into the water; that starchy pasta water helps to thicken this sauce, without adding extra ingredients.



1 PREP Wash and dry all produce.* In a large pot, add **12 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, thinly slice the **mushrooms**. Peel, then thinly slice the **shallots** into ¼-inch slices. Pat the **beef strips** dry with paper towel, then cut any larger pieces into ½-inch pieces.



4 COOK MUSHROOMS Meanwhile, add **2 tbsp butter** to the same pan. Add the **shallots** and **mushrooms**. Season with **salt** and **pepper**. Cook, stirring occasionally, until the **butter** melts and the **mushrooms** are golden-brown, 5-6 min.



2 COOK BEEF In a large bowl, season the **beef strips** with **salt** and **pepper**. Sprinkle over the **flour** and toss until well coated. Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil**, then **half the beef**. Cook, stirring occasionally, until golden and cooked through, 4-5 min. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F.**) Transfer to a plate. Repeat with another **1 tbsp oil** and **remaining beef**. Transfer to the same plate.



5 MAKE STROGANOFF Add the **mirin**, **Worcestershire sauce**, **broth concentrates**, **sour cream**, and **½ cup pasta water** to the same pan. Stir until slightly thickened, 1-2 min. Add in the **beef** and **peas**. Season with **salt** and **pepper**. Stir together, until warmed through, 1 min.



3 COOK LINGUINE Meanwhile, add the **linguine** to the large pot with the **boiling water**. Cook, stirring occasionally, until tender, 11-12 min. When the **linguine** is finished cooking, reserve **½ cup pasta water**, then drain.



6 FINISH AND SERVE Divide the **pasta** between plates and top with the **beef stroganoff**.

EASY PEA-SY!

Peas may be small but they add a lot of flavour to this dish!