

## Mushroom Stroganoff

### Ingredients:

- 16 ounces wide egg noodles
- 3 tablespoons unsalted butter
- 1 ½ lbs. mushrooms thinly sliced (Shiitake, Chestnut, or Lion's Mane)
- 2 large shallots, diced
- Kosher salt and freshly ground black pepper
- 3 cloves garlic, minced
- 4 teaspoons chopped fresh thyme
- 2 1/2 tablespoons all-purpose flour
- 2 cups beef or veggie stock
- 1 1/2 teaspoons Dijon mustard
- 3/4 cup sour cream
- 2/3 cup freshly grated Parmesan
- 2 tablespoons chopped fresh parsley leaves

Cook pasta and drain well.

Melt butter in a large skillet over medium high heat. Add mushrooms and shallots. Stir occasionally until mushrooms are tender and browned (5-7 minutes). Season with salt and pepper to taste.

Stir in garlic and thyme until fragrant (1 minute).

Whisk flour into a few ounces of water until smooth and add to the skillet. Stir until lightly browned (1-2 minutes).

Gradually whisk in stock and Dijon. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened (4-5 minutes).

Stir in pasta and sour cream. Stir in Parmesan until melted. Add parsley and season with salt and pepper to taste.