



Cooking Made Easy

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## Mushroom Stroganoff

with Mustard Greens & Dijon Mashed Potatoes



We promise you won't miss the beef in this umami-packed mushroom stroganoff. Meaty mushrooms are the star of the show here, but let's not forget about those punchy mustard greens. Creamy Dijon potatoes pull it all together in this satisfying meatless main.



35 min



level 1



nut  
free



veggie



gluten  
free



Button Mushrooms



Onion



Sour Cream



Garlic



Paprika



Dijon Mustard



Mustard Greens



Stock Concentrate



Dried Thyme



Idaho Potato

Ingredients	2 People	4 People
Button Mushrooms	8 oz	16 oz
Onion	1	2
Sour Cream	1) 6 T	12 T
Garlic	2 cloves	4 cloves
Paprika	1 t	2 t
Dijon Mustard	1 T	2 T
Stock Concentrate	1	2
Mustard Greens	1 bunch	2 bunches
Dried Thyme	1 t	2 t
Idaho Potato	12 oz	24 oz
Olive Oil*	2 T	4 T

\*Not Included

**Allergens**  
1) Milk

**Tools**  
Peeler, Medium Pot,  
Large Pan, Strainer

Ruler  
0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 436 cal | Carbs: 50 g | Fat: 22 g | Protein: 12 g | Fiber: 8 g



**1** Peel and cut the **potato** into ½-inch pieces and place in a medium pot. Fill the pot with enough **water** to cover the potatoes and add a large pinch of **salt**. Bring to a boil and cook for 15-20 minutes, until easily pierced with a knife. Drain, return to the pot, and set aside, covered, to keep warm.



**2** Slice the **mushrooms**. Halve, peel, and thinly slice **half the onion**. Mince or grate the **garlic**. Remove and discard the ribs and stems from the **mustard greens**, then coarsely chop the leaves.



**3** Heat 1 tablespoon **olive oil** in a large pan over medium-high heat. Add the **mushrooms** and cook, tossing, for 6 minutes, until softened and golden brown. Season with **salt** and **pepper**. Remove from the pan and set aside.



**4** In the same pan, heat another 1 tablespoon **olive oil** over medium heat. Add the **onions** and cook for about 5 minutes, until softened. Add the **dried thyme** and **garlic** and cook for 30 seconds, until fragrant. Add the **mustard greens** and cook, tossing, for about 3 minutes, until slightly wilted.

**5** Add the **stock concentrate** and ½ cup **water** and cook for 5 more minutes, until greens are wilted. Add the **paprika** and **half the sour cream** and stir to combine. Simmer until thickened, about 5 more minutes. Add the **mushrooms** and stir to combine.

**6** Mash the **potatoes** with **dijon mustard**, **remaining sour cream**, and a pinch of **salt** and **pepper**.

**7** Serve **mushroom mixture** on a bed of **mashed potatoes**. Enjoy!