



# Beef Stroganoff

WITH FRESH DILL & BUTTERED FARFALLE

Meal Kit



**RACHAELRAY**  
RECIPE

### Prep & Cook Time

20-30 MIN

### Cook Within

6 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Colander, Large Pot, Large  
Non-Stick Pan

### Ingredients

5 oz. Farfalle Pasta  
2 Dill Sprigs  
3/4 oz. Roasted Garlic & Herb Butter  
1 Yellow Onion  
2 oz. Sour Cream  
10 oz. Steak Strips  
4 oz. Cremini Mushrooms  
2 tsp. Beef Flavor Demi-Glace  
Concentrate

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

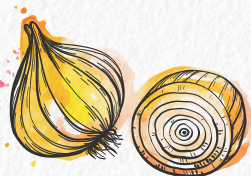
### Minimum Internal Protein Temperature

145° Steak Pork Lamb Seafood

160° Ground Beef Ground Pork

165° Chicken Ground Turkey

Rest steak or pork after cooking, 3 minutes.



*Delish!*

View nutritional information at [www.homechef.com/23622](http://www.homechef.com/23622)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes sesame, peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a large pot
- Ingredient(s) used more than once: **dill, pasta cooking water**

## Rachael's Tip

If your pasta looks or feels a little dry, use some of the starchy pasta cooking water, a couple tablespoons at a time.



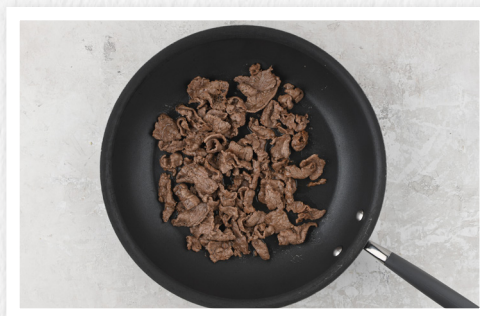
### 1. Prepare the Ingredients

- Cut **mushrooms** into 1/4" slices.
- Mince **dill**.
- Halve and peel **onion**. Cut into 1/4" dice.
- Separate **steak strips** into a single layer, pat dry, and cut any longer pieces to match shorter pieces. Season with 1/4 tsp. **salt** and a pinch of **pepper**.



### 2. Cook the Pasta

- Once **water** is boiling, add **pasta** and 2 tsp. **salt** and cook until al dente, 9-11 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- Reserve pot; no need to wipe clean.
- While pasta boils, continue recipe.



### 3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat.
- Add 1 Tbsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 3-5 minutes.
- Remove from burner. Transfer steak strips to a plate. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.



### 4. Make the Sauce

- Return pan used to cook steak strips to medium-high heat and add 1 Tbsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until lightly golden, 2-3 minutes.
- Add **onion** and a pinch of **salt** and **pepper**. Stir occasionally until translucent, 3-5 minutes.
- Add **demi-glace, sour cream**, and 1/2 cup **pasta cooking water** (reserve remaining for pasta) and bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner. Transfer **steak strips** to sauce and gently stir until coated and warmed through, 1-2 minutes.



### 5. Finish Pasta and Finish Dish

- Return pot used to cook pasta to medium heat. Add **butter, cooked pasta, 1/4 cup remaining pasta cooking water**, and a pinch of **salt** to hot pot. Stir vigorously until sauce is glossy and pasta is warmed through, 1-2 minutes.
- Add *remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner and stir in **dill** (reserve a pinch for garnish).
- Plate dish as pictured on front of card, topping pasta with **stroganoff sauce** and garnishing with remaining dill. Buon appetito!