



More than Food

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Mushroom Bourguignon with Crispy Pancetta and Buttered Egg Noodles

Julia Child's famous Beef Bourguignon doesn't have to simmer for hours on the stove. The secret? Hearty mushrooms, soy sauce, and crispy pancetta! These umami-packed ingredients offer so much depth of flavor that you won't miss the beef.



45 min



level 2



nut free



Baby Portobello Mushrooms



Pancetta



Wide Egg Noodles



Carrot



Yellow Onion



Garlic



Parsley, fresh



Thyme, fresh



Flour



Tomato Paste



Beef Stock Concentrates



Soy Sauce



Sherry Vinegar

Ingredients

	2 People	4 People
Baby Portobello Mushrooms	8 oz	16 oz
Pancetta	4 oz	8 oz
Wide Egg Noodles	1) 2)	6 oz 12 oz
Carrot	1	2
Yellow Onion	1	2
Garlic	2 cloves	4 cloves
Parsley, fresh	¼ oz	½ oz
Thyme, fresh	¼ oz	½ oz
Flour	1) 2 T	4 T
Tomato Paste	1 T	2 T
Beef Stock Concentrates	2	4
Soy Sauce	3) 1 T	2 T
Sherry Vinegar	2 T	4 T
Butter*	4) 1 T	2 T
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Eggs
- 3) Soy
- 4) Milk

Tools

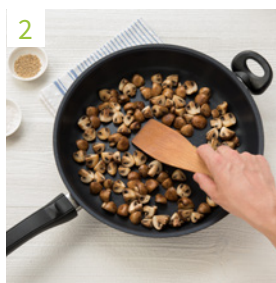
2 Large Pots, Strainer, Peeler

Ruler

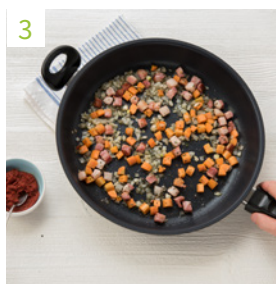
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Nutrition per person Calories: 771 cal | Carbs: 98 g | Fat: 30 g | Protein: 30 g | Fiber: 10 g | Sodium: 1699 mg

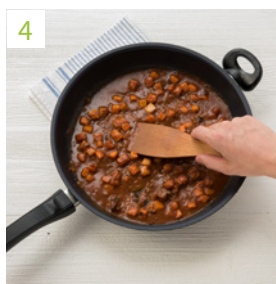
Make sure to wash and dry produce before prepping or cooking!



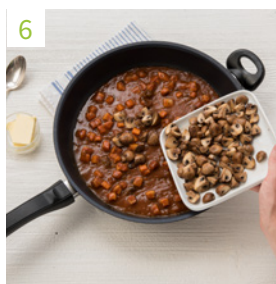
1 Bring a large pot of water with a large pinch of **salt** to a boil over medium-low heat. Cut the **mushrooms** into quarters. Peel and finely dice the **carrot**. Halve, peel, and finely dice the **onion**. Mince or grate the **garlic**. Strip the **thyme leaves** off the stems and roughly chop the leaves. Chop the **parsley**.



2 Start the **mushroom bourguignon**: heat **1 Tablespoon olive oil** in another large pot over medium-high heat. Add the **mushrooms** to the pot and cook, tossing, for 6-8 minutes, until golden brown. Season with **salt** and **pepper** and set aside.



3 Add the **carrot, onion, pancetta, thyme, and garlic** to the same pot over medium heat. Cook, stirring, for 6-8 minutes, until the pancetta crisps. Add **1 Tablespoon tomato paste** and the **sherry vinegar** to the pot and cook, stirring, for 1-2 minutes, until the liquid evaporates. Sprinkle the **flour** into the pot and stir to combine. Cook, stirring, another 1 minute.



4 Add **2 cups water**, the **soy sauce**, and the **stock concentrates** to the pot and stir to combine. Bring to a boil, then reduce to a simmer for 10-12 minutes, until the sauce is thickened and reduced by half.

5 Cook and butter the **egg noodles**: meanwhile, add the **egg noodles** to the first pot of boiling water and cook for 8-10 minutes, until al dente. Drain and toss with **½ Tablespoon butter** and **half the parsley**.

6 Finish the **mushroom bourguignon**: return the **mushrooms** to the pot and stir in another **½ Tablespoon butter**. Taste and season with **salt** and **pepper**, if necessary.

7 Plate the **buttered egg noodles** and top with the **mushroom bourguignon**. Sprinkle with the **remaining parsley** and enjoy!