

# Mushroom Stroganoff

Makes 4 Servings

Cook Time: 25 minutes

Recipe: by Hetty Lui McKinnon - NY Times

Source: <https://cooking.nytimes.com/recipes/1022724-mushroom-stroganoff?q=mushroom%20str>

*The first recipe for beef stroganoff dates back to the 1800s and is rumored to have Russian aristocratic origins. This version is a bold, modern vegetarian reimagination that is rich and decadent, thanks to the magic of mushrooms, which deliver walloping umami. A variety of mushrooms adds a nice mix of textures, but a similarly intense dish can be created with just one type.*



**2 tablespoons extra-virgin olive oil**  
**1 yellow onion, finely diced**  
**salt**  
**1 1/2 pounds mixed mushrooms (oyster, shiitake, cremini or button), stemmed and sliced into 1/4-inch pieces**  
**2 sprigs fresh thyme**  
**2 garlic cloves, finely chopped**  
**1/2 cup white wine**

**1 cup vegetable stock**  
**2 tablespoons soy sauce**  
**1 1/2 teaspoons Dijon mustard**  
**1/2 cup crème fraîche or sour cream**  
**black pepper**  
**Sweet paprika, for dusting**  
**Handful of chopped parsley leaves, for serving**  
**Mashed potatoes, wide egg noodles or rice, for serving**

Place a large (12-inch) skillet on medium-high heat. Add olive oil and onion, season with salt, and cook for 2 to 3 minutes until softened. Add the mushrooms, thyme and garlic, and stir to combine. Cook for 8 to 10 minutes, leaving it undisturbed for 2 to 3 minutes at a time before stirring, to allow the mushrooms to caramelize.

Pour in the wine to deglaze the pan, scraping up any browned bits on the bottom, then cook for about 1 minute. Add the vegetable stock and soy sauce, and cook for 5 to 7 minutes until the liquid has reduced and is slightly thickened.

Take the pan off the heat, and stir in the mustard and crème fraîche. Taste, and season with salt and black pepper. Dust with paprika, scatter with parsley and serve with your choice of mashed potatoes, wide egg noodles or rice.

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