

COOK FRESH.

# Vegan Mushroom Stroganoff

## with Cashew Cream Sauce & Mediterranean Herbs

⌚ 30 Mins

Kcal 553 | P 23 g | C 78 g | F 18 g

Vegetarian Family Friendly

Quick and Easy Vegan

A creamy Vegan Mushroom Stroganoff pasta, richly flavored with Cashew Cream and Mediterranean Herbs.














# Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking

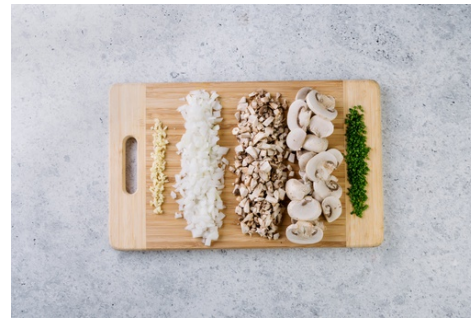
## What you'll need

Olive oil, salt, black pepper, cooking pot, cooking pan, measuring jug, strainer, chopping board and knife.

## Ingredients (2 persons)

-  Fusilli Pasta 180GR
-  Pasta's Cooking Water 150ML
-  Button Mushroom 180GR
-  White Onion 140GR
-  Garlic 5GR
-  Chives 1GR
-  Corn Starch 4GR
-  Dried Thyme 4GR
-  Dijon Mustard 5GR
-  Home Made Cashew Cream 240GR
-  Truffle Oil 5GR

## Method



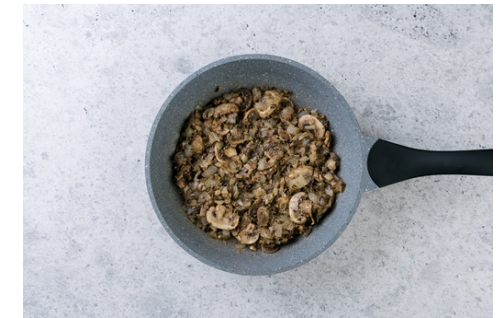
### Prep the Ingredients

Peel and finely chop **garlic** and **white onion**. Finely chop half the **mushrooms** and thinly slice the rest. Finely chop **chives**.



### Cook the Pasta

In boiling **salted water**, cook **fusilli pasta** for 13-15 minutes until al dente. Drain, reserving a cup of **pasta water**.



### Sauté the Mushrooms

In a pan with **olive oil** over medium heat, sauté **onion** until translucent (3-4 minutes). Add **sliced mushrooms**, half the **salt, garlic, and thyme**, cooking until fragrant (1-2 minutes). Incorporate the rest of the **mushrooms** and cook for another 1-2 minutes.



### Make the Sauce

Stir in **cornstarch** and **Dijon mustard**. Add **cashew cream** and simmer, stirring on medium-low heat.



### Final Touches

Blend in the reserved **pasta water**, then add the **cooked pasta**, season with **salt** and **pepper**. Remove from heat and mix in **truffle oil**.



### Serve and Enjoy!

Serve up the **creamy vegan pasta** between the dishes and garnish with the chopped **chives**.

Allergens Nuts Gluten