

Mixed Mushroom Stroganoff

SOURCE: Dierbergs.com (Dierbergs Everybody Cooks Interactive Cookbook CD)

INGREDIENTS:

1 TBS olive oil
1 oz dried Shiitake mushrooms, cut into strips
1 package (8 oz) white mushrooms, sliced
1/4 lb baby bella mushrooms, sliced
1 small onion, finely chopped
2 cloves garlic, minced
1.5 C milk
2 tsp cornstarch
1 C dairy sour cream (regular OR fat free)
1 tsp dried thyme, crushed
1/2 tsp salt
12 oz wide egg noodles, cooked
Chopped fresh parsley
Freshly ground black pepper

DIRECTIONS:

Heat oil in large skillet over medium-high heat. Add mushrooms, onion + garlic - cook/stir till mushrooms are softened and just cooked (about 10 minutes). In small bowl, dissolve cornstarch in milk - add to skillet - stir in sour cream, thyme + salt - cook stirring constantly till thickened and bubbly. Toss with cooked noodles - top with parsley + pepper.

Makes 4 servings