



**NUTRITION** per serving 133g carbohydrates 29g fat 23g protein 723mg sodium | vegetarian, vegan, shellfish-free, nut-free



Calories  
**786**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**7 days**



Difficulty  
**Intermediate**



Spice Level  
**Not Spicy**

#### IN YOUR BOX

- 8 oz. Cremini Mushrooms
- 1 Yellow Onion
- 4 Parsley Sprigs
- 2 Garlic Cloves
- 3 oz. Pearl Onions, Frozen
- 3 ½ fl. oz. Red Cooking Wine
- 2 Tbsp. Tomato Paste
- ½ tsp. Dried Thyme
- 8 oz. Farfalle Pasta
- 1 Mini Baguette
- 2 oz. Sour Cream

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Pot
- Baking Sheet
- Colander
- Medium Non-Stick Pan
- 2 Mixing Bowls

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**HOME CHEF**

## Mushroom Bourguignon

with herbed thyme cream and garlic baguette

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Bring a **medium** pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Place a colander in the sink

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up! Garlic** is used twice. Half is added to **sauce** and remaining tops **garlic baguette**.
- **Heads Up! Dried thyme** is used twice. Half is added to **sauce** and remaining to **thyme sour cream**.
- **Heads Up! Parsley** is used twice. Half is added to **garlic baguette** and remaining garnishes dish.

## FROM THE CHEF

Reserving pasta cooking water is a time-honored chef trick. This salty, starchy liquid is perfect for adding flavor and controlling thickness of sauces.

Did you know...

*The most famous bourguignon is definitely the boeuf (beef) version, and the most famous of those is probably Julia Child's recipe from Mastering the Art of French Cooking, Vol. 1. But Julia wasn't the first or only promoter of this delicious stew. The recipe was first published by French (duh) chef Auguste Escoffier in 1903, and his recipe was the standard-bearer for many years.*



1

### Prepare the Ingredients

Finely dice **mushrooms**. Halve and peel **onion**. Cut halves into ¼” dice. Stem and mince **parsley**. Mince **garlic** and divide into two piles.



2

### Make the Sauce

Place a medium non-stick over medium heat and add 1 Tbsp. **olive oil**. Add **half the garlic** (reserve remaining for bread), ½ cup **onion**, and **pearl onions** to hot pan and cook until aromatic and translucent, 2 minutes. Add **mushrooms** and cook until browned, 2 minutes. Add **red wine**, **tomato paste** and **half the dried thyme** (reserve remaining for sour cream). Simmer until slightly thickened, 8-9 minutes. While sauce simmers, cook pasta.



3

### Cook the Pasta

Add **pasta** to boiling water and cook until al dente, 8-10 minutes. Drain in colander, return to pot, and toss with 1 tsp. **olive oil**. Set aside.



4

### Prepare the Garlic Baguette

In a small mixing bowl, mix together **remaining garlic**, 1 Tbsp. **olive oil**, and **half the parsley** (reserving remaining for garnish). Halve **baguette** diagonally. Arrange baguette halves on prepared baking sheet and brush **garlic oil mixture** on cut side. Bake until crisp and warm, 5-8 minutes. Remove from oven and set aside.



5

### Make the Thyme Cream

In another small mixing bowl, combine **sour cream**, remaining **dried thyme**, and season with a pinch of **salt and pepper**.



6

### Plate the Dish

Scoop a serving of **pasta** into a shallow bowl. Top noodles with a generous ladle of **sauce**. Garnish with a scoop of **thyme cream**, **remaining parsley**, and a pinch of **pepper**. Place a **garlic baguette** piece next to pasta. Enjoy!