



HOME CHEF

Spaetzle with Mushrooms

With Herbed Crumbs and Red Pepper Relish



This classic German egg noodle/dumpling dish is a total surprise — you’ll be surprised how easy it is to make, how quick it is, and how tasty something so simple can be! We teach you how to make spaetzle with a disposable pie pan — cool, yeah? You’ll top it with roasted mushrooms, a red pepper and chive relish, and crispy, buttered breadcrumbs for a killer weeknight meal with easy cleanup.

OVERVIEW



TIME TO PREPARE



EXPERT RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 684
Carbohydrates: 80g
Fat: 30g
Protein: 25g
Sodium: 645mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Germany and Austria are home to some of the finest wines (dry Riesling here, please) and beers (a stein of Franziskaner Weissbier) we’ve ever had. It’s delicious spaetzle—what CAN’T you drink with it?

INGREDIENTS

1 oz. Chives
8 oz. Cremini Mushrooms
3 oz. Roasted Red Peppers
1 8" Pie Pan
1 Wooden Skewer
5 oz. Flour
¼ tsp. Spaetzle Seasoning
½ Cup Milk, Whole
3 oz. Liquid Egg
¼ Cup Panko Breadcrumbs
1 oz. Butter

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

3 Mixing Bowls
Medium Non-Stick Pan
Medium Pot

DID YOU KNOW?

Spaetzle translates as “little sparrows” because apparently these randomly shaped, little hand-made noodles look like birds. Birds must have looked weird in the olden days because we don't see the similarity. What we do see is the browned and crispy edges these dumplings develop when sautéed in brown butter. Our spaetzle seasoning is made up of 3 parts onion powder to 1 part nutmeg.

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Prepare the Ingredients and Pie Tin

Thoroughly rinse produce and pat dry. Mince **chives**. Cut **mushrooms** into ¼” slices. Cut **roasted red pepper** into ¼” dice. Make holes in bottom of **pie tin** by placing over medium pot and using **skewer** to poke a hole through bottom. Slowly move skewer in a circular motion to widen hole to ¼”. Make 20-25 holes ½” apart. *If you accidentally make a few holes too large or too small- no problem! Spaetzle is a rustic dish and random sized dumplings are totally OK.*



Make Batter and Breadcrumbs

Combine **flour**, ¼ tsp. **salt**, and **spaetzle seasoning** in a bowl. Combine **milk** and **eggs** in another bowl and slowly whisk milk mixture into flour mixture until a loose batter forms (similar to a pancake batter). *You may not need all the liquid.* Set batter aside. Heat a medium non-stick pan over medium heat. Add half the **butter** and **panko**. Stir until golden-brown, about 2-3 minutes. Transfer immediately to a plate to prevent burning and set aside.



Cook the Mushrooms and Make Relish

Bring a medium pot of lightly **salted water** to a boil. Return pan used for panko to medium-high heat. Add 2 tsp. **olive oil**, **mushrooms**, and a pinch of **salt**. Cook until mushrooms release their liquid and caramelize, about 8-9 minutes. Transfer to a plate, season to taste with **salt and pepper**, and set aside. Wipe pan clean. Combine half the **chives**, 1 tsp. **olive oil**, and **roasted red pepper** in small bowl. Season to taste with **salt and pepper** and set aside.



Make the Dumplings

Lower pot of **boiling water** to a strong simmer. Hold **perforated pie tin** with a towel or oven mitt and hold over boiling water. Pour half the **batter** into perforated pan. Use a rubber spatula to sweep batter over holes until it has completely passed through holes. Remove pie tin and gently stir spaetzle with slotted spoon until cooked, about 1-2 minutes. Use slotted spoon to transfer to a bowl. Repeat process for remaining batter. Set aside.



Saute the Spaetzle

Return pan used for mushrooms to high heat. Add remaining **butter** and cook until it begins to brown, about 1-2 minutes. Add **spaetzle** and cook, stirring gently, until dumplings begin to brown, about 3-5 minutes. Season to taste with **salt and pepper**. *Butter has a nutty toasted flavor when browned. Watch closely and add spaetzle as soon as the butter begins to color, as it can burn easily.*



Plate the Dish

Spoon **spaetzle** onto a plate and top with **mushrooms** and **red pepper relish**. Garnish with remaining **chives** and **buttered crumbs**.