Mushroom Stroganoff Noodle Hotdish

One 8×12 in (20×30 cm) dish, at least 3 qt/2.8 L;4 main-dish portions · Active 40 min · Total 1 hr 35 min

Ingredients

- 1 lb 9 oz cremini mushrooms, wiped clean and sliced 1/4 in/6 mm thick (700 g)
- 2 tablespoons neutral oil (30 ml)
- 1 tablespoon butter (15 g)
- 1 medium onion, finely chopped (150 g)
- 2 garlic cloves, finely chopped (6 g)
- 3 tablespoons all-purpose flour (25 g)
- 1 1/4 cups low-sodium vegetable stock (300 ml)
- 1 tablespoon Dijon mustard (15 g)
- 2 teaspoons reduced-sodium soy sauce (10 ml)
- 1/4 teaspoon black pepper
- 3/4 cup full-fat sour cream (180 g)
- 8 oz broad dried egg noodles (225 g)
- 10 cups water (2.4 L), for noodles

Set out

Oven, 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L, 12-in/30-cm skillet, Large saucepan, Colander, Heatproof bowl, Whisk, Rimmed baking sheet, Suitable foil if needed, Food thermometer

Allergens

Egg, Milk, Wheat, Soy, Mustard; check stock labels. Check labels and substitutions.

Make it

1. Heat oven to 375°F (190°C). Put the baking dish on a rimmed sheet. Heat half the oil in the skillet over medium-high heat. Brown half the mushrooms 8–10 minutes, stirring only occasionally, until their released water has evaporated and edges color. Transfer to the bowl. Repeat with remaining oil and mushrooms.

2. Lower heat to medium-low. Melt butter in the same skillet and soften onion 7–9 minutes. Add garlic 30 seconds, then flour 1 minute. Gradually whisk in stock. Add mustard, soy sauce, pepper and mushrooms with collected juices. Simmer 3–4 minutes to a lightly coating sauce. Take off heat and stir in sour cream.

3. Meanwhile bring noodle water to a boil. Cook noodles about 2 minutes less than the packet's tender time, usually 6–8 minutes. Drain well without rinsing, fold into the mushroom sauce and spread promptly in the dish.

4. Bake 20–25 minutes until the exposed noodle edges color and the center and several other spots reach 165°F (74°C). If the surface darkens too early, cover loosely with foil. Rest 5 minutes, then serve four portions.

Browned noodles are enough

This pan has no crumb or cheese layer. Let a few broad noodle folds stay exposed so the oven makes small browned edges, while the bulk remains beneath the mushroom sauce.

A useful detail

The 95-minute total includes two mushroom-browning batches, onion and sauce preparation, overlapping noodle boiling, assembly, a full 25-minute bake and rest. Do not shorten the mushroom stage by accepting a watery skillet.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 2 days or an earlier dairy deadline. Reheat to 165°F (74°C), covering to limit noodle drying. Refrigeration is preferred; sour cream can separate after freezing.