

One Pot Vegan Mushroom Stroganoff

Prep: 5 minutes • Cook: 15 minutes

A cozy, creamy one-pot noodle dish with meaty cremini mushrooms in a savory beef-style broth, enriched with cashew butter and brightened with lemon. Satisfying like classic stroganoff, yet wholly plant-based and weeknight-fast.

Ingredients

- 1 tablespoon olive oil
- 1 small yellow onion (sliced and quartered)
- 10 ounces cremini mushrooms (halved or quartered)
- 8 ounces rotini pasta (dry (about 4 cups))
- 4 cups imitation beef-flavored broth
- 2 tablespoons nutritional yeast
- 1/4 teaspoon, plus more to taste black pepper (freshly ground)
- 1/3 cup cashew butter
- 1 tablespoon lemon juice
- 1/4 to 1/2 teaspoon kosher salt (optional)
- 2 tablespoons parsley (chopped)

Instructions

1. Warm the olive oil in a large pot over medium heat.
2. Add the sliced onion and cook until translucent, about 3 to 5 minutes.
3. Add the rotini pasta, cremini mushrooms, beef-flavored broth, nutritional yeast, and black pepper.
4. Bring to a boil over high heat, then reduce to medium-low and simmer 10 to 15 minutes, stirring occasionally to prevent sticking, until pasta is al dente.
5. Turn off the heat and stir in the cashew butter and lemon juice until well incorporated.
6. Taste and season with kosher salt as needed.
7. Top with chopped parsley and additional black pepper; serve warm.

Tags: Vegan, One Pot, Pasta, Mushroom, Dairy Free, Comfort Food
