

# Vegetarian Mushroom Stroganoff (One Pot)

Prep: 5 minutes • Cook: 25 minutes

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*A lighter, one-pot stroganoff where golden mushrooms and thyme infuse a silky, savory sauce that clings to tender egg noodles. Cozy, comforting, and brimming with umami-rich flavor.*

## Ingredients

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- 3 tablespoons extra virgin olive oil (divided)
- 1 large yellow onion (diced (about 2 cups))
- 1 lb cremini mushrooms (sliced)
- 3 cloves garlic (minced)
- 1 tablespoon fresh thyme leaves
- 3 tablespoons all purpose flour
- 3 1/2 cups vegetable broth
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon freshly ground black pepper
- 7 oz dried broad egg noodles
- 1/2 cup milk
- to taste Parmesan cheese (for garnish)
- to taste flat-leaf parsley (chopped, for garnish)

## Instructions

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1. Heat 1 tablespoon olive oil in a large skillet or pot over medium-high heat. Add the onion and sauté until golden at the edges, about 5 minutes.
  2. Add 1 tablespoon olive oil and the mushrooms; cook until browned and their liquid has evaporated, about 8 minutes.
  3. Reduce heat to medium. Add the remaining 1 tablespoon olive oil, garlic, and thyme; cook, stirring, until fragrant, 1 to 2 minutes.
  4. Stir in the flour to coat the vegetables. Pour in the vegetable broth, salt, and pepper, stirring vigorously to prevent lumps and scraping up any browned bits.
  5. Bring to a boil, then add the dried noodles and gently stir to submerge. Cook for 4 minutes.
  6. Add the milk and continue cooking, stirring occasionally, until noodles are al dente and the sauce is silky, about 4 minutes more. If the pan looks dry, add a splash more broth.
  7. Taste and adjust seasoning with additional salt and pepper if needed. Serve immediately, garnished with Parmesan and chopped parsley.
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Tags: Vegetarian, One Pot, Pasta, Mushroom, Weeknight, Comfort Food

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