



# Creamy Stroganoff with Mushroom and Kale

This creamy, vegetarian take on a classic hearty dish uses Bison Sour Cream and is simple to make, full of simple ingredients, and simply... delicious.

Servings	Prep Time	Cook Time	Total Time
4	15m	35m	50m

## Ingredients

- 1 cup Bison Sour Cream
- 2 Tbsp extra-virgin olive oil
- 1 medium white onion, chopped
- 2 cloves garlic, minced
- 2 portobello mushrooms, cleaned, stemmed, and sliced into ½ inch strips
- 1 tsp smoked paprika
- 1 Tbsp all-purpose flour
- 1½ cups vegetable stock
- 1 Tbsp tomato paste
- 1 bunch kale, stemmed and chopped
- 1 bay leaf
- ½ bag egg noodles
- Coarse salt
- Freshly ground pepper

## Instructions

1. Heat oil in large skillet over medium-high heat. Add onion and sauté for 4 minutes, or until softened. Add garlic and mushrooms, season with smoked paprika and a pinch of salt and pepper. Sauté for 3 more minutes, until mushrooms have softened.
2. Add flour to skillet, toss to combine. Then add the stock and tomato paste. Stir until paste dissolves. Add kale and bay leaf, simmering 5 to 10 minutes until soft.
3. In a medium-sized pot, bring water to a boil and cook egg noodles until al dente, about 5 minutes. Drain and add to the mushroom skillet.
4. Add Bison Sour Cream and stir to combine. Remove bay leaf. Serve and enjoy!

