

MUSHROOM STROGANOFF

(from [Alton Brown](#), *Best Thing I Ever Made*)

12 ounces extra-wide egg noodles
3 tablespoons unsalted butter
5 Portobello mushrooms, stems removed and sliced
1 teaspoon kosher salt
1 bunch green onions, sliced and white bottoms and green tops separated
1 tablespoon all-purpose flour
14 ounces beef broth
8 ounces sour cream
4 ounces fresh goat cheese
1/2 teaspoon ground black pepper
fresh parsley leaves, minced, to taste

Cook the noodles al dente, according to package instructions. Melt the butter in a 12-inch straight-sided saute pan set over medium-high heat. Increase the heat to high, add the mushrooms and sprinkle with salt. Saute until they darken in color, soften and give off their liquid, 5 to 6 minutes. Add the white parts of the green onions and saute 2 to 3 minutes. Sprinkle in the flour and stir to combine. Cook until the flour disappears and the fond on the bottom of the pan turns dark brown, about 1 minute.

Deglaze with the beef broth. Bring to a simmer and decrease the heat to medium-low. Cook for 10 to 12 minutes, and then add the sour cream, goat cheese and black pepper. Stir to combine, and then partially cover and bring to a simmer to warm through, 2 to 4 minutes. Drain the noodles, add to the pan and stir to combine. Garnish with the parsley. Serve immediately.