



Classic Beefless Stroganoff

- 6 tbsp Earth Balance butter
- 1 Pkg (24) Yves Meatless balls Or any vegan beef strips
- 1/3 cup shallots, chopped
- 1/4 lb cremini mushrooms, sliced
- 1/4 lb shiitake mushrooms, sliced
- 1/2 tsp dry tarragon or 2 tsp fresh
- Salt & pepper to taste
- 1/4 dry white wine
- 1/4 cup faux beef stock or mushroom stock
- 1 cup vegan sour cream
- 1 pkg fettuccine noodles or rice

1. Add 3 tbsp butter to a medium pan. Let melt. Add the meatballs and cook until browned. Remove from the pan and set aside.
2. In the same pan, add the remaining butter and the shallots, mushrooms, and tarragon, then season with the salt and pepper. Stir occasionally for about 5 minutes.
3. Add the wine and reduce by half, then add the stock and reduce by half again.
4. Add the vegan sour cream and reduce heat to low. Simmer until heated through. Add the browned "beef" and re-season if necessary.
5. Serve over cooked noodles or rice.

Makes 4 servings.