



## **Creamy Vegan Mushroom Stroganoff**

5 oz. fresh baby spinach chopped

16 oz. vegetable stock

1 - 13.5 oz can coconut milk

12 oz. package fettuccine pasta

1 1/4 Crimini mushrooms sliced with stems

2 medium yellow onions small diced

4 cloves fresh garlic minced

1/4 cup cornstarch

2 T. Olive oil

2 T. Soy sauce

1 T. Balsamic vinegar

2 t. Salt

1 sprig fresh thyme

1 t. Garlic powder

1 t. Onion powder

1 t. Paprika

1/2 t. Fresh ground black pepper

## Directions

Fill a large pot halfway with water. Cover and bring to a boil. Uncover. Add the pasta and 2 teaspoons of salt and stir for a few seconds. Cook until desired firmness, 8-10 minutes.

Meanwhile, preheat a large skillet over medium heat. Peel and small dice the onions. Once the skillet is hot, add add oil and swirl to coat the bottom.

Add the onions to the skillet. Cook, stirring frequently until softened, 4-5 minutes.

Wash and slice mushrooms. Peel and mince garlic. Add mushrooms, garlic, and remaining spices except the fresh thyme to the skillet. Cook, stirring frequently until mushrooms are softened, 5-6 minutes.

In a medium bowl, whisk together the coconut milk and cornstarch. Add coconut milk mixture, broth, soy sauce, and vinegar to the skillet. Stir and bring to a boil over high heat. Reduce heat to medium low and cook, stirring occasionally until the sauce has thickened, 6-7 minutes.

Wash and dry thyme. Slide leaves off the stems. Discard stems. Add leaves to the skillet and stir to combine.

Wash and dry the spinach (skip if it came pre-washed). Add spinach to the skillet in handfuls, waiting for the spinach to wilt slightly before adding the next handful.

Drain pasta and add to skillet with the sauce. Toss to combine. To serve, divide pasta and sauce between plates. Enjoy!