

Cheesy Egg Noodles

with Mushrooms
& Crispy Onions

TIME: 30-40 minutes

SERVINGS: 4

Tonight's dish delivers all the creamy, comforting flavors of green bean casserole, plus the addition of delightfully springy egg noodles. To make our sauce, we're cooking butter and flour together to make a roux (the base of numerous French sauces) then whisking in milk and creamy fontina cheese until deliciously smooth and thickened. Then we're tossing in the noodles, sautéed kale and cremini mushrooms, and crisp green beans to bring it all together. We're topping it all off with a garnish of crispy onions. (Chefs, you may receive green curly, dark green lacinato, or red kale.)



MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



Ingredients



3/4 lb
EGG NOODLES



6 oz
FONTINA CHEESE



3/4 cup
MILK



4 oz
CREMINI
MUSHROOMS



2 cloves
GARLIC



1 bunch
KALE



1/2 lb
GREEN BEANS



3 Tbsps
ALL-PURPOSE
FLOUR



2 Tbsps
BUTTER



2 Tbsps
VEGETARIAN
WORCESTERSHIRE
SAUCE



1
SHALLOT



1/2 oz
DRIED PORCINI
MUSHROOMS



1/3 cup
CRISPY ONIONS



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1 Prepare the ingredients & rehydrate the mushrooms:

- Heat a large pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stem ends of the green beans; halve crosswise.
- Quarter the cremini mushrooms.
- Peel and roughly chop the garlic.
- Peel and thinly slice the shallot.
- Remove and discard the kale stems; roughly chop the leaves.
- Grate the cheese on the large side of a box grater.
- In a bowl, combine the **dried porcini mushrooms** and $\frac{1}{2}$ **cup of hot water**. Let stand for at least 10 minutes.



2 Blanch & shock the green beans:

- While the mushrooms rehydrate, fill a large bowl with ice water; add a **pinch of salt**. Set aside.
- Add the **green beans** to the pot of boiling water; cook 2 to 3 minutes, or until bright green and slightly softened. Leaving the pot of water boiling, using a slotted spoon or strainer, immediately transfer the blanched green beans to the bowl of ice water. Let stand until completely cool. Drain thoroughly and pat dry with paper towels.

3 Cook the noodles:

- While the green beans cool, add the **noodles** to the same pot of boiling water. Cook 6 to 8 minutes, or until al dente (still slightly firm to the bite). Reserving $\frac{1}{2}$ **cup of the noodle cooking water**, drain thoroughly. Rinse under cold water for 30 seconds to 1 minute to stop the cooking process.



4 Cook the vegetables:

- While the noodles cook, in a medium pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **cremini mushrooms** in a single layer. Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the **garlic** and **shallot**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened and fragrant.
- Add the **kale** and $\frac{1}{3}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat; season with salt and pepper to taste.

5 Make the cheese sauce:

- While the vegetables cook, reserving the water, carefully transfer the **rehydrated porcini mushrooms** to a cutting board; roughly chop.
- In the same pot, heat the **butter** and **1 tablespoon of olive oil** on medium until the butter has melted. Add the **flour**; cook, whisking constantly, 30 seconds to 1 minute, or until thoroughly combined. Slowly whisk in the **milk**, **reserved mushroom water**, and **reserved noodle cooking water**. Season with salt and pepper. Cook, whisking frequently, 2 to 3 minutes, or until slightly thickened. Turn off the heat. Stir in the **cheese**, **Worcestershire sauce**, and **chopped porcini mushrooms**. Season with salt and pepper to taste.



6 Finish the pasta & serve your dish:

- To the pot of **cheese sauce**, stir in the **shocked green beans**, **cooked noodles**, and **cooked vegetables**; season with salt and pepper to taste. Divide among 4 dishes. Top with the **crispy onions**. Enjoy!