

# Prod-Sauce, Stroganoff Portobello Mushroom

Serving size: 12 oz.

Total time: 1 hour 30 minutes

## Ingredients

- 3 oz Oil, Vegetable Blend Canola
- 6 oz Butter-P-R
- 14 oz Mushrooms, Portobello, Whole 4.4-5.5”
- 16 oz Mushrooms, Shitake, fresh, sliced ¼”
- 8 oz Alcohol, Wine, Sherry
- 1-5/8 cup Tomatoes, Fresh, Crushed
- 2 tsp Mustard, Dry, Ground
- 2 tsp Paprika, Ground-P
- 2.5 tsp Tarragon Leaves, Dried, Whole
- 2 qt Prod-Both, Vegetable
- 5 oz Cornstarch-P-R
- 6 oz Water, Cold-P
- 2 tsp Pepper, Black, Ground, Pure-P-R
- 3 tsp Salt, Kosher-P-R
- 6.5 oz Sour Cream, Nonfat, 16 oz -P



## Preparation

1. Heat oil and butter in large skillet, sauté onions and garlic until onions are translucent, approximately 5 minutes
2. Add Portobello mushrooms and cook until tender
3. Add shitake mushrooms and cook until tender
4. Add sherry, cook, stirring frequently to deglaze pan
5. Stir in crushed tomatoes, dry mustard, paprika and tarragon
6. Prepare vegetable broth according to recipe  
CCP—Hold hot (140 °F or above) for use
7. Add vegetable broth and bring to a boil.
8. Combine cornstarch and cold water to make slurry, slowly add to mushroom mixture, stirring constantly, cook for 5-10 minutes to thicken.  
CCP—minimum internal temperature of 140 °F (for 15 seconds)
9. Season with salt and pepper
10. CCP—Hold hot at 140 °F or above for service or cool quickly (per HACCP) to 40 °F or below
11. As close to service as possible, gradually stir in sour cream, do not boil

## RECIPE NOTES

To serve, portion 8oz Stroganoff Mixture and 4oz Buttered Noodles (Portions may be adjusted based on patient needs)

### Nutritional Facts:

Calories: 139  
Fat: 10.8 g  
% Cal/ Fat: 70.1%  
Carbohydrate: 8.9 g  
Sugar: 4 g  
Fiber: 0.9 g  
Protein: 1.5 g  
Sodium: 377 mg  
Calcium: 12 mg  
Cholesterol: 5 mg

Adjusted from: <https://www.sodexo.com>