

Creamy Mushroom Sauce

Ingredients

- 16 oz portabella or white mushrooms sliced
- 1 Tbsp olive oil
- 2 Tbsp unsalted butter
- 3 garlic cloves minced
- 1 cup heavy whipping cream
- 1/2 cup chicken broth
- 1/4 cup parmesan cheese
- 1/2 tsp dijon mustard
- 1 tsp worcestershire sauce
- 1/2 tsp salt or to taste
- 1/4 tsp ground black pepper or to taste

Method

Clean the mushrooms and pat dry. Slice the mushrooms into thick, even sized slices.

In a skillet, saute the mushrooms with 1 Tbsp oil on medium heat. Saute until golden brown, about 5-7 minutes, and lightly season with salt and pepper.

Add in the butter and minced garlic and cook until the garlic is fragrant.

Add the heavy whipping cream, broth, parmesan cheese, dijon, worcestershire sauce, salt and pepper to the skillet and bring to a simmer.

Lower the heat to low and simmer for about 2-3 minutes until the sauce thickens. Adjust the seasoning to taste.

