

Creamy Garlic Mushrooms

Ingredients

2 tablespoons butter, unsalted

2 garlic cloves, finely chopped

8 oz baby bella, baby portobella, cremini or some white mushrooms, whole

2 tablespoons of cream cheese, room temperature

2 tablespoons of parmesan, freshly grated

salt and black pepper

small handful fresh parsley, finely chopped, divided

Instructions

Melt butter in a large skillet over medium heat.

Add garlic and mushrooms, gently cook, stirring occasionally, until tender and starting to caramelize and take on colour, about 5-6 minutes.

Remove from heat while adding the cream cheese, parmesan cheese, fresh parsley and salt and pepper – season up to your taste.

Bring back to heat and continue to stir and cook for another minute, until it come to the boil, then turn down the heat and simmer until slightly reduced and thickened for 4-5 minutes before removing from the heat.

Divide the mushrooms between your plates and scatter over the

reserved fresh parsley leaves.

Or toast the bread and spread the butter over it – cut into 4 triangles and spoon the creamy garlic mushrooms over the top, and garnish with fresh parsley.

source:tomatohero.com