



Creamy Mushroom Sauce

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

10

Description

This creamy mushroom sauce is delicious over pasta or pork chops. It's also a great sauce for chicken or green bean casserole.

Ingredients

- 2 tablespoons unsalted butter - ½ tablespoon olive oil - 1 (10 ounce) package sliced fresh mushrooms - 2 cloves garlic
- minced - 1 pinch salt and ground black pepper - ¼ cup white wine - 1 cup heavy cream - ½ cup chicken or vegetable broth - ½ cup freshly grated Parmesan cheese - 2 teaspoons chopped fresh thyme

Instructions

1. Heat butter and oil in a skillet over medium heat until butter is melted; add mushrooms and cook until golden brown
2. 4 to 5 minutes. Stir in garlic
3. salt
4. and pepper; cook until garlic is fragrant
5. about 1 minute. Pour white wine into the pan and simmer until wine is mostly evaporated
6. scraping the browned bits of food off the bottom of the pan with a wooden spoon
7. about 1 minute. Stir in cream
8. chicken broth
9. and cheese; reduce heat to medium-low
10. and cook
11. stirring occasionally
12. until cheese has melted and sauce has thickened but doesn't boil
13. about 2 to 3 minutes. Stir in thyme and adjust seasoning with salt and pepper
14. if needed. Recipe Tips You can use rosé for white wine if preferred. You can use 1/4 to 1/2 teaspoon dried thyme for fresh.