



Creamy Garlic Mushroom Sauce

Ingredients

- 1 cup thinly sliced fresh shitake and or baby portabella mushrooms
- 1 medium shallot, minced
- 2 cloves garlic, minced
- 2 tablespoons Organic Garlic Infused Olive Oil
- ½ cup white wine
- 1 cup heavy cream
- ½ cup Tellagio or Fontina cheese
- Sand and pepper to taste

Directions

Heat the Organic Garlic Infused Olive Oil in a large sauté pan set over medium heat. Add minced shallots, and thinly sliced mushrooms and sauté until just barely golden. Add the garlic and sauté for an additional minute. Pour in the white wine and reduce by half.. Add the heavy cream and stir to combine. Simmer the sauce for another minute before adding the cheese. Add Cheese and stir until the cheese is completely combined, then taste and season with salt and pepper, if needed.

Make 4 servings