

Arabian Mushroom Butter

A creamy and savory Middle Eastern main dish dish that only needs a few simple ingredients



Main Dish

Arab

25 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 1 tablespoon of butter
- 2 cloves of chopped garlic
- 2 teaspoons of freshly grated ginger
- 1 cup of milk
- 2 cups of mushrooms (sliced)

Steps

- 1 Heat the butter in a pan over a medium-high heat. Add the garlic and ginger and sauté for 2 minutes.
- 2 Add the mushrooms, stirring for 1 minute to evenly coat in the butter. Cook until they start to soften.
- 3 Pour in the milk, reduce the heat to a simmer and cook for 10 minutes, stirring occasionally until the mushrooms are tender and the sauce is thick.
- 4 Serve with cooked rice, couscous or lip-smacking naan.