



Cheese & mushroom sauce with chives

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Tbsp butter
- 2 Tbsp flour
- 1 + 1/2 cup milk
- 2 cups grated cheese
- 1 garlic clove crushed
- 1 cup mushrooms
- 1 bunch chives finely chopped
- salt and pepper to taste

Instructions

This is one of my favourite dishes to make when I'm in need of some comfort food. The sauce is relatively easy to make and has a multitude of uses.

1. Brown garlic in a pan
2. Add mushrooms, season with salt and pepper and cook until liquid has been released and absorbed again
3. Remove mushrooms and set aside
4. Heat butter in pan
5. Add flour and cook for a few minutes stirring continuously, making sure the mixture does not burn
6. Add 1 cup of milk heating mixture slowly until thickened, stirring continuously
7. Add cheese and mushrooms
8. Once cheese has melted add remainder of milk until sauce reaches desired

consistency

9. Stir through chopped chives

Serve over pasta and top with fresh chopped tomatoes.