

# Creamy Mushroom and Greens

**Season:** Any

**Type:** Main (with pasta)

**Difficulty:** Medium

**Serves:** 30-40 serves

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"> <li>• Knife</li> <li>• Chopping Board</li> <li>• Large Saucepan or frying pan</li> <li>• Wooden Spoon</li> </ul>	<ul style="list-style-type: none"> <li>• 1Kg button mushrooms</li> <li>• 8 medium cloves of garlic</li> <li>• 1Kg of greens (some broccoli, kale, spinach, silverbeet etc.)</li> <li>• 1 tablespoon butter</li> <li>• 1 tablespoon extra virgin olive oil (plus more to serve)</li> <li>• 1 teaspoon salt</li> <li>• 1 teaspoon cracked pepper</li> <li>• 600ml thickened cream</li> <li>• 2 tablespoons finely chopped parsley</li> </ul>

## What to Do:

- Finely chop the garlic cloves and slice the button mushrooms. Wash the greens thoroughly and chop the broccoli and stems finely. Then bundle up and chop the leaves.
- Get the pan on a medium heat and when hot add the butter and olive oil, and once the butter has stopped sizzling add the mushrooms, stir, then add in the chopped garlic. Cook for about 5 minutes, adding the salt and pepper until the mushrooms have coloured and the moisture has come out and evaporated.
- Add the finely chopped greens and cook for a further two minutes before adding the leafy greens and cook until wilted. Turn off the heat.
- Add the thickened cream and parsley, leave to stand for a moment and stir through the freshly cooked pasta. Dress with a good amount of extra virgin olive oil, and more salt and pepper if required.