



## **Creamy Mushroom Sauce**

60g Butter or margarine  
6 Spring onions, trimmed and chopped  
150g Brown mushrooms, halved  
440g Can of cream of mushroom soup  
125ml Water  
50g Cheddar cheese, grated in GRINDER  
Salt and pepper to taste

### Method:

In a frying pan, heat butter, sauté spring onions and mushrooms for 3 minutes. Stir in undiluted soup, water and cream and allow to simmer uncovered for three minutes. Add cheese, stir until melted, add seasoning.  
Makes 300ml  
Serve with hot chicken.