



CS Tuscan Butter Mushrooms

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Servings: 4

Description: An awesome mushroom dish that can be eaten alone or on pasta.

Preparation Time: 15 minutes

Start to Finish Time: 40 minutes

Serving Ideas: Is good over pasta.

Ingredients

4 T unsalted Butter
2 clove Garlic, minced
1 T Tomato Paste
1/4 c Tuscan Red Wine
14 1/2 ozs diced Fire
Roasted Tomatoes
1 lb Baby Bella
Mushrooms, cleaned
1 c whole heirloom
Cherry Tomatoes
3/4 c Heavy Cream
1/4 c freshly grated
Parmesan Cheese
Celtic Sea Salt
Freshly ground
Tellicherry Black Pepper
Pinch crushed Red
Pepper Flakes
3 c fresh Spinach
Thinly sliced fresh Basil,
for garnish

Directions

- 1) In a large skillet over medium heat, melt butter. Add garlic and tomato paste and cook until fragrant, 1 minute. Add wine and mushrooms and heirloom tomatoes and cook until mushrooms are tender and tomatoes are starting to burst, 10 minutes.
- 2) Add the fire roasted tomatoes and stir to combine. Add heavy cream and Parmesan and season with salt, pepper, and a pinch of red pepper flakes, then bring to a simmer. Add spinach and cook until sauce is thickened and spinach is wilted, 10 minutes.
- 3) Garnish with basil before serving.

