

Mushrooms with vegetable sour cream



For 2-3 servings:

500 g mushrooms, cut in 4
1 large onion, finely chopped
3-4 cloves of garlic, finely sliced
150 ml vegetable cream
1 tablespoon oil
dill, finely chopped
salt and pepper, to taste

Stir fry the onion and garlic, in oil, for about 1-2 minutes. Add the mushrooms and very little water (the mushrooms will leave enough water).

Cover and simmer on medium heat, stirring occasionally.

When the mushrooms are cooked add the vegetable sour cream, salt, pepper and dill. Cook for another 2-3 minutes.

It can be served with cooked spinach (see photo).