

Buttered Leeks and Mushrooms

Serves: 1

Prep time: 5 Minutes

Cooking time: 6 Minutes

Ingredients:

- 2 teaspoons butter
- 1 leek, (white part only) sliced
- 50-60g small button mushrooms, quartered
- 1 tablespoon of white wine or stock
- pinch of onion powder
- pinch of chilli powder



Such a delightful, tasty side dish

Method:

- Heat the butter in frying pan over medium-high heat
- Add the leeks and mushrooms cook until just tender (3-5 minutes)
- Combine the wine or stock with the onion and chilli powder and add to the leeks and mushrooms, stir and heat
- Serve as a side dish to most meat and chicken dishes