



# Mushroom Sauce for Steak

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*Meaty mushrooms plus butter, garlic and other easy ingredients all come together in one delightful mushroom sauce for steaks in just 15 short minutes!*

**Course** Main Course, Sauce / Condiment

**Cuisine** American

**Prep Time** 5 minutes

**Cook Time** 10 minutes

**Total Time** 15 minutes

**Servings** 4 servings

**Calories** 231kcal

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## Ingredients

- 8 ounces baby bella or cremini mushrooms thinly sliced
- 3 tablespoons butter
- 1 ½ teaspoons minced garlic
- ½ cup chicken broth
- 1 cup heavy cream
- 1 teaspoon dijon mustard
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt or to taste
- ¼ teaspoon cracked black pepper or to taste

## Instructions

1. Melt butter in a skillet over medium-high heat.
2. Stir in mushrooms and garlic. Saute 3-4 minutes until mushrooms are browned.
3. Stir in broth, cream, dijon, worcestershire, salt, and pepper. Continue to stir periodically for 5-8 minutes until liquid is reduced and thickened and creamy.
4. Taste, add salt and pepper if needed. Serve over steak and top with additional cracked black pepper if desired - enjoy!

## Notes

**Cheese it up:** to take this sauce to the next level, stir in a couple tablespoons of freshly grated parmesan cheese OR sprinkle some parmesan cheese on top after spooning over steak!

**Nutrition**

Calories: 231kcal | Carbohydrates: 5g | Protein: 4g | Fat: 23g | Saturated Fat: 14g |

Cholesterol: 83mg | Sodium: 572mg | Potassium: 299mg | Fiber: 1g | Sugar: 2g | Vitamin A: 893IU | Vitamin C: 6mg | Calcium: 55mg | Iron: 1mg