

Mushrooms in a Sour Cream Sauce



Are you a mushroom lover? This mushroom recipe is so easy and makes a flavorful little side dish. It pairs really well with mashed potatoes.

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Servings: 4 -6

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Ingredients

- 1 lb mushrooms, baby bella's, cremini or button mushrooms
- 1 medium or 2 small onions
- 3 Tbsp olive oil
- 3 Tbsp sour cream
- Salt and Pepper to taste
- Chopped green onion, optional for garnish



Instructions

1. Finely chop your onions. Cut mushrooms into 1/4" thick slices.
2. In a medium, non-stick pan, saute onions in 1-2 Tbsp olive oil for a few min or until golden
3. In a separate, large pan, sauté sliced mushrooms in 1-2 Tbsp olive oil until soft. Drain off excess juice if needed; leaving behind a small amount of juice.
4. Combine mushrooms and onions. Add in 3 Tbsp sour cream and sprinkle with salt and pepper to taste.