

## Creamy Mushroom Toast

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 10min



### Ingredients

- Sweet Chilli & Cheese bread (or sliced and toasted Pumpkin Seed 100% Rye loaf)
- 25 ml butter
- 5 spring onions, finely chopped
- 2 ml crushed garlic
- 1 ml crushed ginger
- 2 ml crushed chilli
- 1 tub Olive & Feta Flavoured low fat cream cheese (175 g)
- 1 punnet white sliced mushrooms (250 g)
- onion or beetroot sprouts, or fresh herbs of choice to garnish

### Directions

1. Remove the plastic outer packaging and bake the bread in its foil wrapper, using the on-pack instructions.
2. Prepare the mushrooms during the 10 minute baking time:
3. Gently sauté the spring onion, garlic, ginger, chilli and mushrooms together in the heated butter.
4. Season with salt and black pepper. Set aside.
5. Open the foil parcel, and slice the loaf slices right through. Place 2 – 3 slices flat and close to one another on each warmed serving plate.
6. Spoon a generous portion of mushrooms onto each bread slice, and top with a spoonful of cream cheese. Garnish with sprouts or fresh herbs.
7. Serve immediately while still warm.