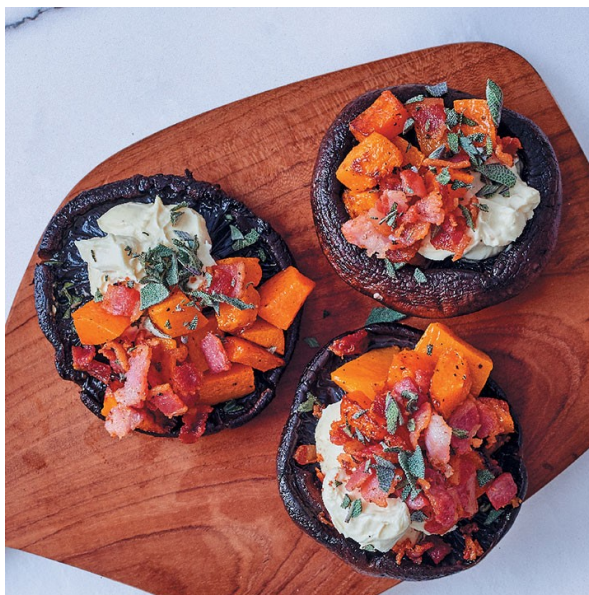


Creamy Topped Mushrooms

Servings: 4

Prep Time: 15min

Cook Time: 30min



Ingredients

- 300g butternut cubes
- 4 rashers streaky bacon
- olive oil

Directions

1. Preheat the oven to 220°C.
2. Place 300g butternut cubes in a shallow baking tray. Drizzle with olive oil and season to taste with salt. Bake in the preheated oven until the butternut is soft and cooked through, about 15 – 20 minutes. Remove from oven and set aside until needed.
3. Chop 4 rashers streaky bacon into small pieces and fry until crispy. Place on paper towel to absorb excess oil. Wipe 4 brown mushroom steaks with damp paper towel to clean. Remove the stems.
4. Heat a glug of olive oil in a large frying pan over medium-high heat. Add the mushrooms and fry until dark brown, about 2 minutes per side. Remove the mushrooms from the pan and transfer to a platter or serving board.
5. Divide 250g cream cheese among the mushrooms and top with the roasted butternut cubes. Sprinkle with the crispy-fried bacon bits and fresh/dried sage, if desired. Serve immediately.