

Foodnity Recipes

Easy Mushroom Gravy Recipe | Creamy Side Dish

5 min Prep time	**15 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp unsalted butter
- [ ] 8 oz cremini mushrooms, sliced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp all-purpose flour
- [ ] 1 1/2 cups chicken or vegetable broth
- [ ] 1/2 cup heavy cream
- [ ] Salt and pepper to taste

Instructions

1. In a medium saucepan, melt the butter over medium heat. Add the sliced mushrooms and cook until they release their moisture and start to brown, about 5 minutes.
2. Add the minced garlic and cook for another 30 seconds, stirring constantly, until fragrant.
3. Sprinkle the flour over the mushrooms and stir well to coat. Cook for 1 minute to remove the raw flour taste.
4. Gradually pour in the broth while whisking constantly to avoid lumps. Bring to a simmer and cook for 3-4 minutes, until the gravy begins to thicken.
5. Stir in the heavy cream and season with salt and pepper. Simmer for another 2-3 minutes, until the gravy reaches your desired consistency.
6. Taste and adjust seasoning if needed. Serve hot over mashed potatoes, roasts, or your favorite dish.

Nutrition per serving

180 kcal	4 g	8 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a splash of Worcestershire sauce or a pinch of thyme.
- If the gravy is too thick, thin it with a little more broth.
- For a vegan version, use olive oil instead of butter and coconut milk instead of cream.