

## **Bruschetta Con Funghi**

Serves 4

### **Ingredients:**

- 1 medium red onion sliced
- 300g mushrooms (white, chestnut or mix of both) sliced
- 2 x cloves of garlic crushed
- 150mL cream (we used a mix of Elmlea light single and double)
- 1 tbsp Olive oil
- 2 x Flatbreads
- 1 tbsp chopped fresh parsley
- Balsamic vinegar (optional)
- Salt and pepper

### **Method:**

1. Put the oil in a large frying pan and heat.
2. Slice the onions and crush the garlic and add to the pan. Cook for 4-5 minutes until the onions start to soften.
3. Add the sliced mushrooms to the pan and cook until the water is released from the mushrooms.
4. Heat the flatbreads according to pack instructions.
5. Add the cream to the pan and stir well. Continue to heat until the cream starts to thicken and is heated through.
6. Stir in ½ of the chopped parsley and season with salt and pepper to taste.
7. Slice the flatbreads and split the portions across 4 plates. Top with the creamy mushrooms and garnish with the remaining chopped parsley and a drizzle of balsamic vinegar.

