

Easy Russian Mushroom Bake



Mushrooms baked with sour cream and cheese is one of our family favorites. This delicious vegetarian dish can be served alongside a salad as a complete meal.

By Natasha Titanov

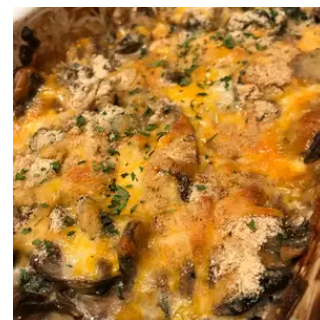
Cook: 25 mins

Total: 35 mins

Prep: 10 mins

Servings: 4

Yield: 4 servings



Ingredients

4 tablespoons vegetable oil,
divided

7 cups quartered button
mushrooms

1 cup sour cream

1 onion, chopped

salt and ground black pepper to
taste

1 ¼ cups shredded Gouda cheese

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Heat 2 tablespoons oil in a skillet over medium heat. Increase heat to high and add mushrooms. Cook and stir until golden brown, 6 to 8 minutes. Do not cook so long so that they begin to release a lot of liquid. Add sour cream, mix well, and transfer mixture to a casserole dish.

Heat remaining 2 tablespoons oil in a second skillet over medium heat and cook onion until soft and translucent, 4 to 6 minutes. Distribute onions over mushrooms and season with salt and pepper. Sprinkle with Gouda cheese.

Bake in the preheated oven until the cheese has melted and is golden brown, 15 to 20 minutes.

Cook's Note:

You can use any grated cheese you like.

Nutrition Facts

Per Serving: 415 calories; protein 15.3g; carbohydrates 9.9g; fat 36.4g; cholesterol 68.1mg; sodium 383.6mg.