

Spätzle mit Champignons (Spätzle with Mushroom)

Number of Servings: 4

A good amount of parsley really makes the dish - it fits particularly well with the mushrooms. When chopping the fresh herbs, make sure 2/3 of the herbs are parsley.

Ingredients

[Fresh Spätzle](#) or 1 package dried Spätzle (available at most German Delicatessens)

3/4 lb Mushrooms

1 tablespoon chopped Scallions

1 tablespoon Butter

2 3/4 tablespoons dry White Wine

1 cup Heavy Cream

Salt and Freshly Ground Pepper (to taste)

4 tablespoons chopped, fresh herbs (such as Parsley, Chives)

Grated Cheese (optional)

Instructions

Prepare [Fresh Spätzle](#) or cook dried Spätzle according to package instructions.

Wash and slice mushrooms.

In a large pot, melt butter. Add scallions and cook until tender. Add white wine and cook for 1-2 minutes longer. Add cream and season with salt and pepper. Allow sauce to reduce by 1/3. Mix in chopped herbs and mushrooms.

Divide Spätzle onto 4 plates. Cover with Mushroom Sauce.

Optionally (according to taste), sprinkle some grated cheese over each dish. Serve immediately.