

## *Baked Potato with Rosemary Mushroom Sauce*



### **Ingredients:**

4 med. russet potatoes  
1/2 med. onion, minced  
4 cloves garlic, minced  
2 C sliced baby portabella mushrooms  
1 C hot water  
1 Tbsp tomato paste  
1 tsp dry vegetable stock  
1 Tbsp chopped fresh rosemary  
salt & pepper to taste

### **Preparation:**

Preheat oven to 375. Wash potatoes well, poke with a knife a couple times and bake until tender, about 1 hour. Saute onions over medium low heat in dry medium sauté pan for 5 minutes, stirring frequently. Add garlic and continue to saute for another minute. Add mushrooms and continue to saute for a couple minutes. Add tomato paste, hot water, dry vegetable stock, and rosemary. Simmer for another 10 minutes and season with salt and pepper. Cut baked potatoes in half and top with mushrooms sauce.

