



## Mushroom and Onion Cheese Dipping Sauce

2 tbsp expeller-pressed canola oil  
200g mixed mushrooms, finely chopped  
60g diced red onion  
¼ tbsp. sea salt  
60g goat cheese  
100g **HACO Hollandaise Sauce**

- Preheat oven to 375°F. In a large skillet, heat oil over medium heat. Add mushrooms and onions and salt. Cook, stirring frequently, until mushrooms have released their liquid and are both dry and lightly browned, about 10 minutes.
- Spread mushrooms and onions over the bottom of a small ovenproof casserole or gratin dish.
- In a large bowl, combine goat cheese, Toss until combined. Spread cheese mixture evenly over mushrooms and add **HACO Hollandaise Sauce** mix well.