**The Woodlands at Phillips**

 **Mushroom-Herb Stuffed French toast**

**Serving Size: 2 prepared French toast.**

**Ingredients:**

1 pound thinly sliced Maitake

4 tablespoons butter, *divided*

1 package (8 ounces) reduced-fat cream cheese

2 cups (8 ounces) shredded Gruyere or Swiss cheese, *divided*

4 tablespoons minced chives, *divided*

1 tablespoon minced fresh tarragon or 1 teaspoon dried tarragon

1 garlic clove, minced

1/8 teaspoon salt

1/8 teaspoon pepper

16 slices Texas toast

4 eggs

2 cups 2% milk

2 tablespoons butter, melted

**Directions:**

In a large skillet, sauté mushrooms in 1 tablespoon butter until tender, set aside.

In a small bowl, beat the cream cheese. 1 cup Gruyere Cheese. 2 tablespoons chives, tarragon, garlic, salt, and pepper until blended. Spread over bread slices. Spoon mushrooms over half of the slices; place remaining bread slices over the top.

In a shallow bowl, whisk eggs, milk and melted butter. Dip both sides of sandwiches into egg mixture.

In a large skillet, toast sandwiches in remaining butter in batches for 2-3 minutes on each side or until golden brown. Sprinkle with remaining cheese and chives.

**Yield: 8 servings**