



Mushrooms with scrambled eggs & chives

Preparation: 10 minutes

Cooking: 10 minutes

Serves: 4

8 small (about 60g each) flat mushrooms, trimmed

40g butter, melted

8 eggs

1 /2cup cream or milk

1 /3bunch fresh chives, chopped

salt & ground black pepper, to taste

4 thick slices Italian bread, toasted

1. Preheat a grill on high heat. Line a baking tray with baking paper.
2. Place mushrooms onto baking tray & brush both sides with 1/2the melted butter. Place under grill & cook for 2-3 minutes on each side or until just tender.
3. Meanwhile, place eggs, cream or milk, chives & salt & pepper into a medium bowl. Whisk until well combined.
4. Heat remaining butter in a medium non-stick frying pan over medium heat. When butter is sizzling, add egg mixture & cook for 2-3 minutes or until egg just starts to set. Stir gently and cook a further 1-2 minutes or until cooked to your liking.
5. To serve, place 2 mushrooms onto each serving plate. Top with scrambled eggs. Season with salt & pepper & serve with toasted bread.