



Grilled mushrooms with bacon, cheese and tomato

Preparation: 10 minutes

Cooking: 15 minutes

Serves: 4

8 rashers bacon, rind removed

4 large or 8 medium flat mushrooms, stalks removed

125g cheddar cheese, sliced

salt & ground black pepper

thick white bread, toasted

1. Cut the bacon rashers into 3. Heat a frying pan over medium-high heat and cook the bacon, in batches for 2-3 minutes on each side or until golden. Drain on paper towel.
2. Preheat grill on medium-high.
3. Place mushrooms onto grill tray. Top with slices of tomato, bacon and cheese. Cook, under the grill, for 5-6 minutes or until the cheese is melted and mushrooms are just tender.
4. Season with salt and pepper and serve on hot buttered toast.