



MUSHROOMS WITH SCRAMBLED EGGS AND CHIVES

Preparation: 10 Minutes

Cooking: 10 Minutes

Serves: 4

INGREDIENTS

- 8 small flat mushrooms
- 40g melted butter
- 8 Eggs
- ½ cup cream or milk
- 1/3 bunch chopped fresh chives
- Salt & ground black pepper to taste
- 4 thick slices toasted Italian bread

METHOD

1. Preheat grill on high heat. Line baking tray with baking paper
2. place mushrooms on baking tray and brush with ½ the melted butter. Place under grill and cook for 2-3 minutes on each side or until just tender
3. Place eggs, cream or milk, chives and salt and pepper into a medium bowl. Whisk until well combined
4. Heat remaining butter in a non stick fry pan over medium heat. When hot add egg mixture and cook for 2-3 minutes or until egg begins to set. Stir gently and cook for a further 1-2 minutes until eggs are fluffy and scrambled.
5. To serve, place 2 mushrooms onto each plate. Top with scrambled eggs. Season with salt and pepper and serve with toast.