

# Fried Mushrooms, Egg & Bacon

**Calories:** 928 kcal

**Servings:** 1

**Time:** 20 Mins

## Ingredients

- 30.00 g Baby Spinach
- 2.00 slices Bacon
- 2.00 tbsp Butter
- 1.00 whole Eggs
- 35.00 g Mushrooms
- 1.00 tsp Olive Oil
- 2.00 g Salt and Pepper (to season)
- 0.50 tsp Thyme (dried or 1-2 sprigs of fresh)

## Instructions

1. Heat olive oil in a large frying pan and cook the bacon till crispy, then remove from pan.
2. Using the same pan, heat a knob of butter in the bacon juices, add sliced mushrooms and thyme, fry on a high heat for 5 minutes, turning occasionally. For the last minute, stir in the baby spinach.
3. Push the mushroom mix to one side, then crack the egg into the pan. Leave for 30 seconds, then spoon hot, buttery oil from the pan over the egg. Cook for 1 minute until the white is crisp and golden, the edges and the yolk is done to your liking.
4. Plate up the mushroom, spinach, bacon finishing with the egg on top. Season with salt and pepper.