

Fried Mushrooms & Eggs

Calories: 924 kcal

Servings: 1

Time: 15 Mins

Ingredients

- 30.00 g Baby Spinach
- 1.50 tbsp Butter
- 15.00 g Cheese (Feta)
- 2.00 whole Eggs
- 35.00 g Mushrooms (common)
- 1.00 tsp Olive Oil
- 2.00 g Salt and Pepper (to season)
- 0.50 tsp Thyme (fresh or dried)

Instructions

1. Heat olive oil and butter in a large frying pan. Add sliced mushrooms and thyme, then fry on a medium to high heat for 5 minutes, turning occasionally. For the last minute, stir in the baby spinach.
2. Push the mushroom mix to one side, then crack the eggs into the pan. Leave for 30 seconds, then spoon hot, buttery oil from the pan over the eggs. Cook for 2 minutes until the white is crisp and golden at the edges and the yolk is done to your liking.
3. Plate up the mushroom and spinach, with the eggs and feta cheese sprinkled on top. Season with salt and pepper.