

MUSHROOM WITH EGGS

Suitable for easy outdoor camping breakfast.



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Prep time: 5 minutes
Cook time: 12-15 minutes
Serves 2-6 people

INGREDIENTS

6 x Portobello mushrooms
6 eggs
Olive oil
Grated cheddar cheese
Freshly chopped chives
Salt and pepper

SIDES

6 pork sausages
12 asparagus spears
Pack of bacon
2 vines of baby tomatoes

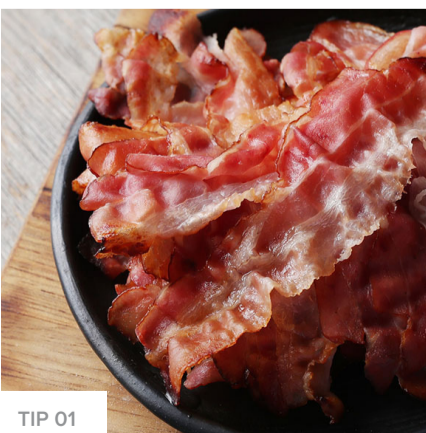
INSTRUCTIONS:

1. Preheat the braai to medium heat, between 160°C - 180°C.
2. Wipe the mushroom caps with a dry paper towel and remove the stems.
3. Scrape out the black gills with a spoon and be careful not to break the edges as you need them in tact to keep the eggs from spilling out.
4. Brush some olive oil on the mushroom caps and place them cap side down on the braai.
5. Pack your bacon, asparagus spears, and sausages on the braai and crack an egg in each mushroom.
6. Top them with a crack of coarse salt and pepper.
7. Finish them off with some grated cheese and close the lid. (The eggs will cook between 12 - 15 minutes depending on how you'd like them done).
8. Lightly brush the cherry tomatoes with olive oil, and place them on the braai when you open the lid to flip the sausages and bacon, roughly at the 6 - 7 minute mark.
9. Keep your bacon on the braai the entire time if you want it nice and crispy.
10. Crack some more black pepper and coarse salt on the mushrooms and tomatoes, and sprinkle some freshly chopped chives over the eggs.

ASPARAGUS

1. Grab 3 asparagus spears and take a piece of bacon and wrap them around the asparagus and use a toothpick to keep it all together.

CHECK OUT A FEW MEGAMASTER RECIPE TIPS



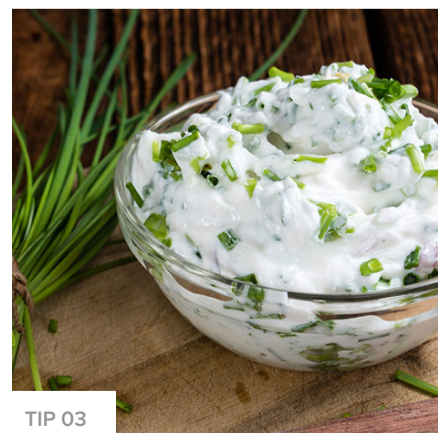
TIP 01

Chop up the crispy bacon and add the grilled baby tomatoes inside the mushroom then crack the egg over for a mushroom breakfast bomb!



TIP 02

Make sure you regulate your temperature; the lid needs to be closed for the eggs to cook properly. You'll contain flair-ups at lower temperatures.



TIP 03

You can be very creative with the mushrooms – play around with different cheeses, herbs, and fillings.