



GRILLED MUSHROOM WITH EGGS

Prep Time: 5 minutes

Cooking Time: 12-15 minutes

Difficulty Rating:



Ingredients:

- 6 x Portobello Mushrooms
- 6 x eggs
- Olive Oil
- Grated Cheddar Cheese
- Freshly chopped chives
- Salt and Pepper

Sides

- 6 x pork Sausages
- 12 x Asparagus spears
- pack of bacon
- 2 vines of baby tomatoes

Together, made better, with you:

Method

Mushrooms and Egg Cooking/grilling process

1. Preheat the grill to medium heat. between 320°F - 356°F
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 mushrooms caps and place them cap side down on the grill.
5. Pack your bacon asparagus spears and sausages on the grill and crack an egg in each mushroom. Top them with a crack of course salt and pepper.
Finish them off with some grated cheese and close the lid
6. The eggs will cook between 12 to 15 minutes depending on how you'd like them done.
7. Lightly brush the cherry tomatoes with olive oil and place them on the grill when you open the lid to flip the sausages and bacon, roughly at the 6-7 minute mark.
8. Keep your bacon on the grill the entire time if you want it nice and crispy
9. Crack some black pepper and coarse salt on the mushrooms and tomatoes and sprinkle some freshly chopped chives over the eggs

Asparagus

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

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TOGETHER, MADE BETTER