

Portobello Baked Eggs

1 large portobello mushroom
per person
1 egg per person
4 T. Olive oil
2 oz. Gruyere cheese
Salt and Pepper to taste
Chopped chives for serving

Try to choose mushrooms that have a large "lip" or underside, so that your eggs can bake without falling out the side. Remove stems and gills from the mushrooms, and brush them generously with olive oil all over. Place them bottoms up (like a bowl) on a rack on a baking sheet. Bake them for about 20 minutes at 350°, or until they have release some of their liquid. Remove from the oven and discard the excess liquid.

Nestle several small cubes of gruyere cheese into each mushroom bowl, then crack one egg into each mushroom. Sprinkle salt and pepper over the egg and cheese, then place in the oven for about 15 minutes, or until the egg whites have just set. (This varies greatly depending on your oven, so watch them carefully!) Garnish with freshly chopped chives and serve piping hot, solo or with a slice of crusty bread. Enjoy!

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