

Recipe from I Will Not Eat Oysters

MUSHROOM & SPINACH BREAKFAST SKILLET

MAKES 4 SERVINGS

THE THINGS

350g crimini and/or baby bella mushrooms, sliced 1/3" thick

3-4 tbsp unsalted butter, divided

2-3 tbsp olive oil, divided

100g baby spinach

3 cloves garlic, minced finely

6-8 eggs

1/3 cup goat cheese, crumbled

Salt and fresh black pepper to taste

toasted sourdough grain bread, or other carbs

THE WAY

Over medium heat, melt 2 tablespoons of butter and 1 tablespoon of olive oil in a large skillet with tight fitting lid. In batches, sauté the mushrooms. Make sure not to crowd the pan so that the mushrooms crisp up evenly. Sauté for 4 minutes flipping the mushrooms half way through and season with salt and fresh black pepper to taste as you go. Add more butter and olive oil as needed for the second batch of mushrooms. Remove those from the pan as well after seasoning. Add a bit more olive oil and butter to the pan and add in the spinach and garlic. Season with salt and pepper. Sauté until the spinach is wilted, about 1 minute. Add the mushrooms back into the pan and create pockets for the eggs.

Crack an egg into each pocket and cover immediately with the lid. Let the eggs cook for 2 ½ - 3 minutes. Do not lift that lid! This ensures that the egg whites cook from the top as well as the bottom. Remove from the heat, season with salt and pepper. Crumble the goat cheese over top and serve with toasted bread.

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.