

# Roasted mushrooms with wilted spinach & eggs



# Roasted mushrooms with wilted spinach & eggs

Preparation 15 mins | Cooking 20 mins | Serves 4

*A delicious dish for an easy week night dinner or weekend brunch.*

8 x 100g flat mushrooms, trimmed  
2 x 250g stems plump truss cherry tomatoes  
Extra virgin olive oil, for drizzling  
2-3 tsp Worcestershire sauce  
4-5 thyme sprigs, leaves removed  
2 tsp olive oil  
4 free-range eggs  
Toasted sourdough bread and sriracha hot sauce, to serve

## Wilted spinach:

1 tbs olive oil  
1 garlic clove, finely chopped (optional)  
1 bunch English spinach, trimmed, washed and dried\*  
(200g trimmed leaves)  
1 tsp lemon juice

*\*You'll need about 250g trimmed English spinach leaves. If preferred, use 250g baby spinach leaves.*

**STEP 1** Preheat oven to 200°C fan-forced. Place mushrooms and tomatoes on a large baking tray lined with baking paper. Liberally drizzle with oil and then sprinkle with Worcestershire sauce and thyme Season with salt and pepper to taste. Roast for 15-20 minutes until tender.

**STEP 2** Meanwhile, to make wilted spinach, heat oil in a large non-stick frying pan over medium heat. Add garlic and cook for a few seconds, add spinach, lemon juice and season with salt and pepper. Toss until spinach wilts. Transfer to a bowl, cover and keep warm.

**STEP 3** Wipe the frying pan clean with paper towel. Heat 2 teaspoon oil in the pan over medium heat. Crack eggs into the pan and fry for 2-3 minutes until whites set or until cook to your liking.

**STEP 4** Arrange mushrooms, wilted spinach, eggs, tomatoes and toast on serving plates. Drizzle with sriracha sauce, if liked, to serve.