

POACHED EGGS WITH SAUTÉED FIELD MUSHROOMS AND AVOCADO



INGREDIENTS

- 8 poached eggs
- 1 tbsp olive oil
- 6 field mushrooms, thinly sliced
- 3 tsp lemon juice
- 1 small clove garlic, crushed
- Salt and cracked black pepper
- 2 avocados, sliced
- 1/3 cup goat cheese
- Wholegrain toast, to serve
- Toasted pinenuts, to serve, optional



METHOD

1. Heat the oil in large non stick frying pan over medium heat. Add the mushrooms and cook for 4-5 minutes then add garlic and lemon juice.
2. Continue cooking for another 2-3 minutes or until golden brown and tender. Remove from the heat and keep warm.
3. To serve, divide the mushrooms between plates with the toast and serve topped with sliced avocado and poached eggs. Scatter over some goat's cheese, pinenuts (if using) and cracked black pepper.