

## Creamy Eggs & Mushrooms Au Gratin

**Servings:** 8

**Prep Time:** 15

**Cook Time:** 25



### Ingredients

#### SAUCE:

- 2 tablespoons butter, melted
- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup 2% milk
- 1/2 cup heavy whipping cream
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons butter
- 1 pound sliced fresh mushrooms
- 1 green onion, chopped
- 16 large eggs
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup butter, cubed
- 1/2 cup grated Parmesan cheese
- 1 green onion, finely chopped

### Directions

1. In a large broiler-safe skillet, heat butter over medium-high heat. Add mushrooms; cook and stir 4-6 minutes or until browned. Add green onion; cook 1 minute longer. Remove from pan with a slotted spoon. Wipe skillet clean.
2. For sauce, in a small saucepan, melt butter over medium heat. Stir in flour, salt and pepper until smooth; gradually whisk in milk and cream. Bring to a boil, stirring constantly; cook and stir 2-4 minutes or until thickened. Remove from heat; stir in cheese.
3. Preheat broiler. For eggs, in a large bowl, whisk eggs, salt and pepper until blended. In same skillet, heat butter over medium heat. Pour in egg mixture; cook and stir just until eggs are thickened and no liquid egg remains. Remove from heat.
4. Spoon half of the sauce over the eggs; top with mushrooms. Add remaining sauce; sprinkle with cheese. Broil 3cm from heat 4-6 minutes or until top is lightly browned. Sprinkle with green onion