

Mushroom Brunch

Servings: 4

Prep Time: 5min

Cook Time: 15min



Ingredients

- 250g mushrooms
- 160g bag kale
- 1 garlic clove
- 4 eggs
- 1 tbsp olive oil

Directions

1. Slice the mushrooms and crush the garlic clove. Heat the olive oil in a large non-stick frying pan, then fry the garlic over a low heat for 1 min. Add the mushrooms and cook until soft. Then, add the kale. If the kale won't all fit in the pan, add half and stir until wilted, then add the rest. Once all the kale is wilted, season.
2. Now crack in the eggs and keep them cooking gently for 2-3 mins. Then, cover with the lid to for a further 2-3 mins or until the eggs are cooked to your liking. Serve with bread.