



**Ingredients:**

- 2 Tablespoons olive oil
- ½ Cup of mushrooms quartered
- (baby bella, cremini, porcini, button, or whatever you have)
- ¼ Teaspoon kosher salt
- 1/8 Teaspoon pepper (optional)
- 4 Slices of bread  
(brioche, white, wheat, sourdough or whatever you have)
- 4 Eggs
- 1 Teaspoon cheese: fontina, mozzarella or whatever you like (optional)
- 1 Cup of fresh spinach juice of ½ a lemon



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Wash and cut mushrooms into quarters. Then add olive oil into sauté pan over medium heat. Add and sauté mushrooms until golden brown and soft. Add salt and pepper. Then set pan aside.

Using a glass, cut out a circle in the center of each bread slice of choice.

Drizzle olive oil in a separate sauté pan. Then place over medium heat. Put bread slices and cut out circles in pan and toast on each side until lightly brown. Remove each toasted circle and set aside.

In the toasted bread remaining in the sauté pan, crack an egg in the center of the hole in the bread. Cook for about 1-2 minutes then place pan under broiler. If adding cheese let it melt while under the broiler. Cook until whites have set to your liking or for about 1-2 minutes.

For the kids, place eggs in a nest on plate and put toasted circle slightly askew over the egg.

For the the parents plate your eggs the same way but add mushrooms and fresh spinach around the nest.

Garnish with some lemon juice and olive oil.