



## Mushroom Bacon & Egg Burgers

**4 fresh ham burger buns**  
**2 tbs olive oil**  
**400g flat mushrooms,**  
**thinly sliced**  
**6 rashers rindless bacon,**  
**halved**  
**4 free range eggs**  
**¾ cup purchased spicy**  
**tomato chutney**  
**Lettuce leaves, to serve**

1. Preheat oven to 180°C fan forced. Place rolls into oven and heat for 5 minutes until warm (not crusty).
2. Meanwhile, heat barbecue plate over medium-high, add half the oil and mushrooms and cook, turning mushrooms occasionally, for 4-5 minutes or until tender. Remove to a plate lined with a paper towel, cover to keep warm.
3. Drizzle the plate with the remaining oil, add the bacon and eggs and cook for 2-3 minutes, turning the bacon until crisp.
4. Cut rolls in half and spread base with spicy tomato chutney. Top with lettuce, bacon, mushrooms and egg. Season with salt and freshly ground black pepper. Sandwich together with bread roll top and serve.