



## Roasted Mushrooms with Scrambled Eggs

**8 small (about 60g each)  
flat mushrooms, trimmed**  
**1 tbs extra virgin olive oil**  
**1 tbs margarine**  
**6 eggs**  
**1/2 cup reduced fat milk**  
**3 tbs chopped chives**  
**4 thick slices multi-grain  
bread, toasted**

1. Pre-heat oven and a roasting pan to 220°C fan forced. Add mushrooms, stem side up to the hot pan, drizzle with olive oil and roast for 10 minutes or until tender.
2. Meanwhile, whisk the eggs, milk, chives and freshly ground black pepper in a medium bowl until well combined.
3. Heat the margarine in a medium non-stick frying pan over medium heat. Pour in the egg mixture, allow to cook 1-2 minutes or until it starts to set around the outer edge of the pan. Stir gently and cook a further 1-2 minutes or until cooked to your liking, always remove the pan from the heat before egg is completely cooked as the eggs will continue to cook from the residual heat in the pan.
4. To serve, place 2 mushrooms onto each serving plate. Spoon over the scrambled eggs. Season with salt and freshly ground pepper. Serve with toasted bread.