



## Mushroom sandwich

Preparation: 15 minutes

Cooking: 5 minutes      Serves: 4

- 1 /3cup olive oil plus extra for greasing
- 2 garlic cloves, crushed
- salt & ground black pepper, to taste
- 4 (about 100g each) large flat mushrooms, stalks removed
- 4 eggs
- 8 thick slices white bread, toasted
- 1 /4cup barbecue sauce
- 1 1/2cups shredded Iceberg lettuce
- 225g can sliced beetroot, well drained
- 2 medium ripe tomatoes, sliced

1. Combine the oil, garlic & salt & pepper in a small bowl. Brush both sides of the mushrooms with the garlic oil.
2. Grease a barbecue plate or large frying pan with extra oil & preheat on medium heat.
3. Place the mushrooms onto the barbecue plate & cook for 2 minutes on each side or until just tender. Remove to a plate to keep warm.
4. Crack the eggs onto the barbecue plate & cook for 1 minute or until cooked to your liking.
5. To serve, place 1/2the toasted bread onto serving plates & evenly spread with the barbecue sauce. Top evenly with shredded lettuce, beetroot, tomato, a mushroom & a fried egg. Season with salt & pepper & top with remaining bread. Cut sandwiches in half & serve immediately.

Variation: Replace the white bread with sourdough bread & the Iceberg lettuce with 150g baby spinach leaves, washed & dried. Add barbecued sliced red onions to serve.