Mushroom & Feta Scrambled Eggs

Browned mushrooms, soft fully cooked eggs and salty feta on toast. A simple skillet breakfast with plenty of savory flavor.

Prep 5 min **Cook** 10 min **Serves** 2

Ingredients

- ☐ 1 tbsp olive oil
- ☐ 6 oz (170 g) cremini mushrooms, sliced
- ☐ 4 large eggs
- ☐ 1 tbsp milk
- ☐ 1/4 tsp black pepper
- ☐ Pinch of fine salt
- ☐ 1/4 cup (35 g) crumbled feta
- ☐ 1 tbsp chopped chives
- ☐ 2 thick slices whole-grain bread, toasted



Spoon & Joy recipe illustration.

Before you start

Salt lightly
Feta already brings salt. Taste a little with the finished eggs before adding more.

Timing note
Preparation and cooking times are estimates. Read the full method before starting.

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METHOD & KITCHEN NOTES

1. Heat the olive oil in a nonstick skillet over medium-high heat. Add the mushrooms in a fairly even layer and leave them alone for 2 minutes.
2. Stir and cook for another 3-4 minutes, until their released liquid has evaporated and the edges are browned. Reduce the heat to medium-low.
3. Whisk the eggs, milk, pepper and a small pinch of salt. Pour over the mushrooms.
4. Use a silicone spatula to draw the eggs from the edge toward the middle. Pause briefly between folds so soft curds can form.
5. When the eggs are set with no liquid egg remaining, fold in the feta and chives. Serve straight away on the toast.

Storage & making ahead

Best freshly cooked. Refrigerate any leftovers promptly for up to 2 days and reheat gently to 165°F (74°C). Store the toast separately so it stays crisp.

Give the mushrooms room A small crowded pan traps steam. Use a 10-inch skillet or cook the mushrooms in two quick batches.

Read this recipe on Spoon & Joy