

Baked Eggs with Mushrooms and Gruyere



Serves: 2-4



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1 tablespoon butter
8 ounces mushrooms – any variety you like – sliced
1 clove garlic, minced
1/2 teaspoon thyme
Salt and pepper
4 large eggs
1/3 cup shredded Gruyere
2 tablespoons heavy cream

PREPARATION

1. Heat your oven to 400F. Melt the butter in a medium sauté pan over medium high heat. When the butter is foaming, add the mushrooms and sprinkle them generously with salt and pepper. Cook until tender, about 7 minutes, stirring occasionally. Stir in the garlic and the thyme in the last 2 minutes of cooking.
2. Grease an 8X8" or other smallish baking dish. Scrape the mushrooms into the baking dish.
3. Crack the eggs over the mushrooms and sprinkle them with salt and pepper. Sprinkle the cheese over the eggs, then drizzle the cream over the top.
4. Bake in the oven until the whites are set and the yolks are velvety and just barely runny, about 10-12 minutes. Serve warm.