



Creamy Truffle Mushrooms & Toasted Brioche

with Parmesan Fried Egg & Salad

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Parsley



Brioche Slices



Salad Leaves



Truffle Oil (Optional)



Flaked Almonds



Grated Parmesan Cheese



Light Sour Cream



Sliced Mushrooms

Prep in: 20 mins
Ready in: 25 mins

Eat Me Early

This recipe takes mushrooms on toast to another level with the addition of truffle oil and a Parmesan fried egg. Whipped up within 25 minutes, this is a quick and luxurious brunch that will have your mouth watering before the plate hits the table.

Pantry items

Olive Oil, Butter, Eggs, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
brown onion	½
garlic	2 cloves
parsley	1 bag
sliced mushrooms	1 medium packet
light sour cream	1 medium packet
butter*	30g
eggs*	2
grated Parmesan cheese	1 packet (30g)
brioche slices	4 slices
balsamic vinegar*	drizzle
salad leaves	1 small bag
truffle oil (optional)	drizzle
flaked almonds	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2487kJ (594Cal)	755kJ (180Cal)
Protein (g)	22.5g	6.8g
Fat, total (g)	40.1g	12.2g
- saturated (g)	20.3g	6.2g
Carbohydrate (g)	34.1g	10.3g
- sugars (g)	12.9g	3.9g
Sodium (mg)	581mg	176mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Thinly slice **brown onion** (see ingredients). Finely chop **garlic** and **parsley** leaves.



Toast the brioche

- Meanwhile, toast or grill **brioche slices** to your liking.
- Spread brioche with remaining **butter**.

TIP: Brioche is sweet and may burn easily, so keep on eye on it!



Make the creamy mushrooms

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **sliced mushrooms** and **onion** until browned and softened, **7-8 minutes**. Add **garlic** and cook until fragrant, **1 minute**.
- Remove from heat, then stir through **parsley** and **light sour cream**. Season generously with **salt** and **pepper**. Transfer to a bowl and cover to keep warm.



Dress the rocket

- In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season, then add **salad leaves**. Toss to coat.



Fry the eggs

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil** and 1/2 the **butter**.
- Crack the **eggs** into pan and top with **grated Parmesan cheese**. Cook until egg whites are firm and yolks are cooked to your liking, **4-5 minutes**.

TIP: This will give you a soft yolk, fry for 6-7 minutes for a hard yolk.



Serve up

- Divide brioche between plates. Top with creamy mushrooms and Parmesan fried eggs. Drizzle with some truffle oil (if using).
- Serve with salad and sprinkled with **flaked almonds**. Enjoy!

TIP: Truffle has a strong flavour, add more or less depending on your taste!

We're here to help!

Scan here if you have any questions or concerns

2022 | CW32



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