Ham and Egg Mushroom

Serves: 1
Prep time: 5 Minutes
Cooking time: 20-25 Minutes

Ham and egg with a difference

Ingredients:

- 1 large Portobello mushroom
- ½ cup chopped ham
- 2 tablespoons goats cheese, crumbled
- 1 egg, whisked

Method:

Preheat Oven 180°

- Scoop the flesh out of the mushroom
- Add chopped ham to the mushroom cup
- Sprinkle the mushroom flesh over the ham
- Crumble the goat cheese over the ham
- Whisk the egg and pour into the mushroom
- Bake in oven for 20 - 25 minutes. Until cooked through, depending on size.
- Drain off any liquid that forms under the mushroom