

MARLEY SPOON



Sauteed Mushrooms on Rosti

with Fried Eggs



30-40min



4 Portions

Breakfast lovers rejoice! Feast on all your favourites in this wholesome dish full of earthy, nutty flavours. Meaty mushrooms, irresistible golden rosti and oozy eggs are sure to satisfy even the most carnivorous eaters among us.

What we send

- parsley, thyme and 4 garlic cloves
- lemon
- hazelnuts ¹⁵
- mixed mushrooms (button mushrooms, oyster mushrooms, shiitake mushrooms, enoki)
- dried chilli flakes
- desiree potatoes

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- butter ⁷
- eggs ³
- olive oil
- sea salt and pepper
- spray oil

Utensils

- large frypan with lid
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions. Using parsley stems add flavour and texture to the dish, plus eliminates waste. Discard woodier parts of the stems.

Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 625.0kcal, Fat 38.0g, Proteins 24.0g, Carbs 41.1g



1. Prepare rosti

Pick the **thyme** leaves. Coarsely grate the unpeeled **potatoes**. Using a tea towel, squeeze potato to remove as much liquid as possible. Put potato into a bowl with the **thyme**, **dried chilli flakes** (use half for 2P**see cooking tip) and 2 tsp **oil**. Season with **salt and pepper** and mix until well combined.



4. Cook rosti

Heat 1 tbs **oil** in a large frypan over medium-high heat. Divide rosti mixture into patties (4 for 2P | 8 for 4P** see cooking tip). Cook for 1 min, pressing gently to flatten, then reduce heat to medium. Cook for 2 mins, cover and cook for 3 mins or until golden. Turn rosti over and cook, uncovered, for 5 mins or until golden and cooked. Wipe the pan clean.



2. Prepare mushrooms

Wipe the **mushrooms** with paper towel to remove any dirt. Remove the stems from the **shiitake** and quarter. Thickly slice the **button mushrooms**, leaving them whole. Remove and discard the bottom of the **enoki**, then separate into strands. Finely chop or crush **garlic**.



5. Cook mushrooms

Heat remaining **oil** and the **butter** in the same pan over medium-high heat. In batches, cook **mushrooms** (except for **enoki**) for 3 mins, tossing frequently, then stir in **garlic** and enoki, and cook for a further 2 mins or until **mushrooms** are golden and cooked. Stir through **lemon juice** and **half the parsley**. Season with **salt and pepper**. Remove and wipe pan clean.



3. Prepare other ingredients

Coarsely chop the **parsley** leaves and stems (see cooking tip). Juice the **lemon** (use half for 2P**). Coarsely chop the **hazelnuts**.



6. Finish dish

Spray the pan generously with **oil** and place over medium-high heat. Crack the **eggs** into the pan and cook for 1-2 mins until cooked to your liking. Divide **rosti**, **mushrooms** and **eggs** among plates and scatter with the **hazelnuts** and remaining **parsley** to serve.