

Scrambled Eggs and Cheesy Crumpets

with Creamy Truffled Mushrooms

BRUNCH 30 Minutes • 1 of your 5 a day











Chestnut Mushrooms



Cheddar Cheese









Crème Fraîche



Wild Mushroom Sauce Scrambled Egg Mix



Truffle Zest

Before you start

Our fruit, veggies and herbs need a wash before vou use them!

Basic cooking tools you will need:

Fine Grater (or Garlic Press), Coarse Grater, Large Frying Pan and Saucepan.

Ingredient

	2P	3P	4P
Echalion Shallot	1	1	2
Garlic Clove	2 cloves	3 cloves	4 cloves
Chestnut Mushrooms	1 small punnet	1 large punnet	2 small punnets
Cheddar Cheese 7)	2 blocks	3 blocks	4 blocks
Chives	1 bunch	1 bunch	1 bunch
Crumpets 13)	4	6	8
Kale	1 small bag	1 large bag	1 large bag
Crème Fraîche 7)	150g	225g	300g
Wild Mushroom Sauce	1 pot	1½ pots	2 pots
Scrambled Egg Mix 7) 8)	1 carton	1½ cartons	2 cartons
Truffle Zest	1 sachet	1½ sachets	2 sachtesx
*Not Included ** Store in the Fridge			

Nutrition

	Per serving	Per 100g
	Per serving	Per 1009
for uncooked ingredients	642g	100g
Energy (kJ/kcal)	3630 /868	565/135
Fat (g)	54	8
Sat. Fat (g)	24	4
Carbohydrate (g)	58	9
Sugars (g)	13	2
Protein (g)	47	7
Salt (g)	4.23	0.66

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

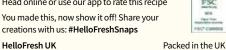
7) Milk 8) Egg 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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1. Get Prepped

Halve, peel and thinly slice the shallot. Peel and grate the **garlic** (or use a garlic press). Thinly slice the **mushrooms**. Grate the **cheddar** and chop the chives (or use scissors to snip the chives).



2. Prepare the Crumpets

Lightly toast your crumpets in the toaster (or preheat your grill and toast them in there if you prefer). Then spread with **butter** (if you have some). Top with the **grated cheese**. Set aside.



3. Start the Mushrooms

Heat a drizzle of **oil** or some **butter** in a large frying pan on medium high heat. Once hot, add the mushrooms and shallot. Season with salt and pepper and fry until the mushrooms are browned and the **shallot** soft, 5-7 mins. Stir in the **garlic** and cook for 1 minute. Add the kale a handful at a time. Cook with the **mushrooms** until softened, 4-5 mins, stir occasionally. TIP: Add a splash of water to help the kale cook.



4. Finish the Mushrooms

Reduce the heat, stir the creme fraiche and mushroom sauce into the veg until well combined. Bring to a simmer, then remove from the heat. Preheat your grill to high and pop the **crumpets** underneath until the **cheese** is golden and bubbly, 4-6 mins. Then remove from the grill.



5. Scramble the Eggs

Heat a knob of **butter** in a saucepan on medium high heat (use some oil if you don't have any butter). Give the **egg carton** a good shake. Once the **butter** has melted, pour in the **eggs**. Let it sit, without stirring, for 20 seconds. Stir with a wooden spoon, lifting and folding it over from the bottom of the pan. Keep cooking and stirring until the eggs are cooked to your liking.



6. Finish and Serve

Serve the eggs on top of your cheesy crumpets. Warm through the **mushroom mixture** until piping hot and serve alongside the eggs. Sprinkle the **truffle powder** on top of the **mushrooms** and the chives on top of the scrambled eggs.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.