



Scrambled Eggs and Cheesy Crumpets

with Creamy Truffled Mushrooms

BRUNCH 30 Minutes • 1 of your 5 a day

N° 20



Echalion Shallot



Garlic Clove



Chestnut Mushrooms



Cheddar Cheese



Chives

Crumpets



Kale



Crème Fraîche



Wild Mushroom Sauce

Scrambled Egg Mix



Truffle Zest

Before you start

Our fruit, veggies and herbs need a wash before you 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	1 small	1 large	2 small
Mushrooms	1 punnet	1 punnet	2 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 sachets

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
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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You can recycle me!



Packed in the UK



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.