

CREAMY MUSHROOM TOAST WITH EGG & SHREDDED CHICKEN

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COOK TIME: 25mins

SERVES: 2

CALORIES: 680 kcal (PER SERVING)

INGREDIENTS

*CREAMY MUSHROOMS

250 g/9 oz cremini mushrooms,
wiped clean and thinly sliced
1 shallot, finely chopped
1 garlic clove, minced
1 tbsp butter
1/2 tsp dried thyme
1/2 cup/100 ml heavy cream
1/2 cup/100 ml whole milk
1 tbsp potato starch
2 tbsp cheese spread (such as 'The laughing cow')
sea salt + black pepper

*TOAST

2 thick slices baguette or ciabatta bread
1 tbsp butter

*TOPPING

(leftover) roast chicken, shredded
2 slices tartiflette cheese, like Reblochon
2 eggs
chopped chives, for serving

DIRECTIONS

In a large frying pan over medium-high heat, melt the butter, then stir in the mushrooms and a generous pinch of salt. Cook until golden brown. Stir in the potato starch. Add thyme, garlic and the shallot. Cook until they start to soften, 2 minutes.

Add milk, cream and cheese spread. Bring to a boil, then lower the heat to a simmer. Cook, whisking the sauce constantly, until thickened and creamy, 1-2 minutes. Remove from heat. Season with black pepper.

Spread the bread slices with butter. Place in an oven-proof skillet and toast on both sides, over medium heat until crispy and golden brown.

Spread the creamy mushrooms over toasts (you can use 2 individual oven-proof serving dishes). Top with shredded chicken and Tartiflette cheese. Crack the eggs and broil for 4-5 minutes, depending on how you like your yolk. Season with sea salt and black pepper.

Top with chopped chives and serve immediately. Enjoy!

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