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# Mushroom Lovers CLUB

## KING OYSTER MUSHROOMS ON TOAST *by Living Lou*

**Prep Time: 5 mins. | Cook Time: 15 mins.**

### INGREDIENTS

12" ciabatta loaf, halved and cut into four 6" pieces  
¼ cup + 2 tbsp salted butter, divided  
1 garlic clove  
1 200g package sliced king oyster mushrooms  
1 cup packed arugula  
4 eggs  
salt and pepper to taste

### METHOD

1. In a small bowl, mix 2 tbsp butter with garlic. Spread evenly on pieces of ciabatta. Toast under the broiler for 2-4 minutes, watching carefully.
2. In a extra-large pan, melt remaining ¼ cup butter over medium-high heat. When butter starts to bubble, add mushrooms in a single layer. Cook until golden and lightly browned, 3-5 minutes per side. Remove to a paper towel lined plate.
3. Turn down the heat to medium, and in the same pan you cooked the mushrooms, fry the eggs. Cover after about a minute, and cook until whites are set, another 3-4 minutes.
4. Divide arugula between pieces of toasted bread, top with mushrooms and a fried egg.
5. Sprinkle with salt and pepper and serve immediately.

Serves 4



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