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# Mushroom Lovers CLUB

## CAPRESE BAKED EGG CUPS

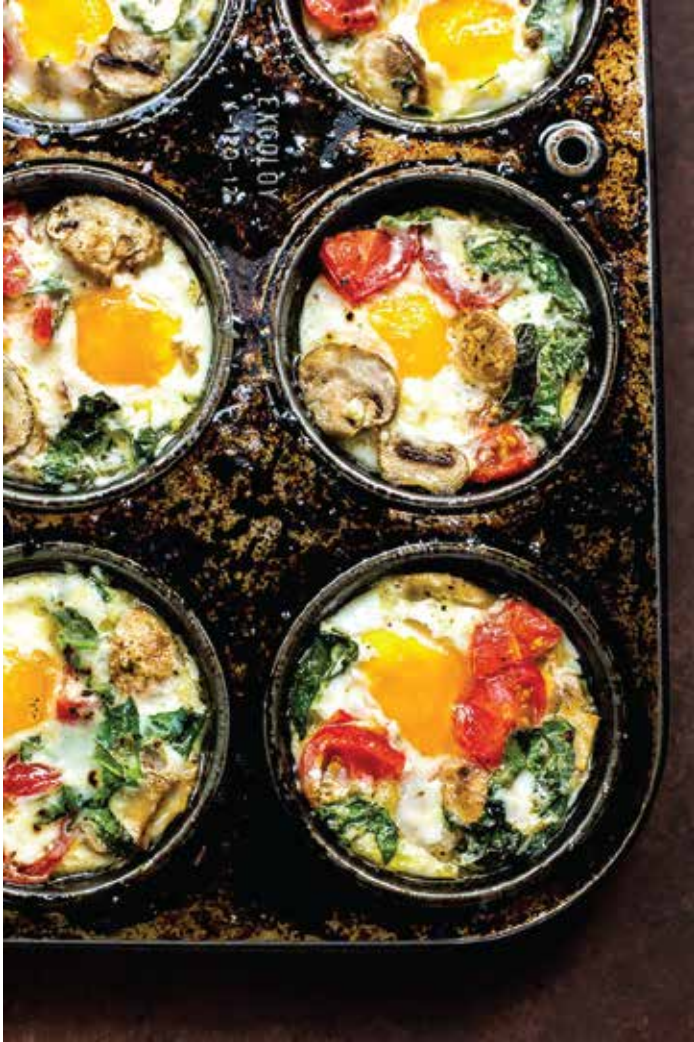
by *The Girl on Bloor*

These healthy Caprese Baked Egg Cups are seriously perfect for on-the-go breakfasts for busy foodies! They take just 12 minutes to bake in the oven, and the combination possibilities are endless - get creative and make them your own!

**Prep Time: 10 mins | Cook Time: 12 mins | Serves: 12**

### INGREDIENTS

Butter, for greasing  
12 eggs  
½ cup button mushrooms, sliced  
½ cup cherry tomatoes, sliced into quarters  
½ cup bocconcini cheese pearls, cut in half  
½ cup fresh chopped basil  
Salt and pepper to taste



### METHOD

1. Preheat oven to 350 F.
2. Prepare veggies, and grease muffin tins with a generous amount of butter so that egg cups don't stick. Crack eggs into each muffin cup.
3. Divide veggies evenly among muffin tins, then season with salt and pepper.
4. Bake in the oven for 12-15 minutes, until yolks are just set. Cook closer to the 15 minute mark if you like your yolks semi-hard.
5. Serve and enjoy! To re-heat, microwave two at a time for 1 minute.

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