

## **Mushroom-Egg Divan**

**Recipe Cookbook: America's Favorite Food Associations**

**Chapter: The Mushroom Council**

**Prep Time: 15 minutes**

**Cooking Time: 35 minutes**

### **INGREDIENTS:**

1 lb fresh mushrooms  
1 10 3/4 oz can condensed cream of mushroom soup  
2 TBS chives, snipped OR onion, minced  
4 oz (1 C) cheddar cheese, shredded  
2 10 oz packages frozen broccoli spears, cooked/drained  
6 large eggs, hard-cooked, peeled/halved  
4 TBS butter  
1/4 C milk  
1/8 tsp ground black pepper

### **DIRECTIONS:**

Preheat oven to 375 degrees. Rinse, pat dry & slice fresh mushrooms (makes about 5 1/2 cups); set aside. In a large skillet, melt butter. Add mushrooms; sauté till golden, (about 5 minutes) Stir in soup, milk, chives & black pepper. Bring to boiling. Stir in half the cheese; cook & stir till cheese melts. Arrange broccoli in buttered 10x16x2" baking pan. Top with eggs. Pour sauce over all. Sprinkle with remaining cheese. Bake uncovered, till hot & bubbly (about 15 minutes). If desired, serve over toast points.

Serves: 6