

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 cup) cheddar cheese, shredded
2 10 oz packages frozen broccoli spears, cooked and drained
6 large eggs, hard-cooked, peeled and halved
4 TBS butter
1/4 C milk
1/8 tsp ground black pepper

DIRECTIONS:

Preheat oven to 375° F. Rinse/pat dry/slice fresh mushrooms (makes about 5 1/2 cups); set aside. In large skillet, melt butter. Add mushrooms; sauté till golden, (about 5 minutes) Stir in soup, milk, chives & black pepper. Bring to boil. 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