

## OPEN-FACE MUSHROOM-SWISS MELTS WITH FRIED DAISY EGGS

### INGREDIENTS

3 cups mushroom, slices  
2 tablespoons canola oil  
2 tablespoons butter  
1/2 teaspoon herbs de Provence  
salt and pepper to taste  
2 slices hearty bread  
2 slices sliced Swiss cheese  
2 eggs

### DIRECTIONS

Prepare the mushroom by heating the oil and butter in a non-stick skillet. Once the butter has melted, add the sliced mushrooms. Sauté for 5-8 minutes. Add herbs de Provence, salt and better.

Toast the bread. Once toasted, top with mushroom mixture and cover with a slice of cheese. Set under the broiler for 5 minutes, watching every now and again to make sure it does burn. Mushroom melts are done when the cheese has melted and has become golden. In the meantime, fry eggs to your liking. Top mushroom melts with the fried eggs and serve.