



Creamy Mushroom Toasts



Ingredients:

- 1 tablespoon olive oil
- 3 cloves garlic, minced
- 1 teaspoon McCormick® Paprika, plus extra for garnish
- 14 oz mushroom, sliced
- 1 teaspoon salt
- ¼ cup heavy cream
- 3 scallions, thinly sliced
- 4 slices bread, 1 in slices
- 4 eggs, poached

Method:

1. Heat olive oil in a large skillet over medium heat. Add garlic and McCormick Paprika and let sizzle for a minute. Stir in the mushrooms and salt, adding in a little more oil if the pan looks dry. Sauté until mushrooms are browned, about 10 minutes.
2. Pour in heavy cream and scallions (reserve a couple scallions for garnishing). Stir to combine, then remove from the heat and set aside.
3. Brush both sides of the pieces of bread with olive oil. Toast bread in a skillet over low heat until golden brown on both sides.
4. Pile mushrooms onto the toast. Top each with a poached egg. Lightly dust each egg with a bit of McCormick Paprika and garnish with a couple of scallions.