

## THE WAY THE COOKIE CRUMBLES



### **Bacon Mushroom Breakfast Skillet** (adapted from Tyler Florence Family Meal via Joy the Baker)

Serves 4

4 slices bacon, coarsely chopped  
2 cup (8 ounces) cremini or button mushrooms, halved or quartered if large  
1 cup oyster mushrooms, coarsely chopped  
6 to 8 eggs  
salt  
ground black pepper  
2 cups spinach leaves

1. In a medium skillet over medium heat, cook the bacon until crisp. Using a slotted spoon, transfer the bacon to a paper towel-lined plate.
2. Pour off all but about 1 tablespoon of fat from the skillet. Add the mushrooms, increase the heat to medium-high, and cook, stirring occasionally, until brown, 8-10 minutes.
3. Meanwhile, heat about 1 tablespoon of bacon fat to a large nonstick skillet over medium-low heat. Add the eggs (I crack them into small dishes first), season with salt and pepper, cover the pan, and cook until the whites are set and the yolks are soft (or however you like your eggs), about 5-7 minutes.
4. When the eggs are ready, add the spinach and the cooked bacon to the mushrooms. Cook, stirring constantly, until the bacon is warm and the spinach just wilts, about a minute. Serve, with the eggs, immediately.