

BREAKFAST SANDWICH WITH RAINBOW CHARD, ROASTED MUSHROOMS & GRAVY



INGREDIENTS:

1 lb mixed cremini, shiitake, or chanterelle mushrooms	1/4 tsp ground allspice
1/4 cup + 4 Tbsp olive oil, divided	3 Tbsp flour
1 Tbsp garlic, finely chopped, divided	1 cup whole milk, cold
1 Tbsp fresh thyme, stems removed and finely chopped, divided	1 cup heavy cream
Kosher salt and freshly ground black pepper, to taste	1/3 cup grated Gruyère or Parmesan cheese
4 Tbsp unsalted butter, divided	1 Macrina Buttermilk Dinner Roll Tray (you'll use 4 rolls)
1/3 cup yellow onion, finely chopped	4 cups rainbow chard, cut into 1/2-inch ribbons
1/4 tsp ground nutmeg	4 eggs
	2 tsp Italian parsley, finely chopped

DIRECTIONS:

Trim and discard the mushroom stems, then brush off any debris from the caps and slice them into 1/4-inch pieces.

In a large sauté pan over medium-high heat, warm 1/4 cup olive oil. When the oil begins to sizzle, add the mushrooms and sauté for 2 to 3 minutes, stirring, to caramelize and intensify their flavor. Add 2 tsp garlic and 2 tsp thyme. Season with salt and pepper. Cook about 1 minute, until the garlic is golden. Transfer the mushrooms to a bowl to cool. After 10 minutes, coarsely chop half the mushrooms for the gravy. Reserve the rest for assembly.

In a medium saucepan over medium heat, melt 3 Tbsp butter. Add the onion and cook until translucent, about 2 minutes. Whisk in the nutmeg, allspice, and flour. Cook, whisking, until the roux is golden. Reduce the heat to low. Gradually whisk in the cold milk until smooth, then whisk in the cream. Simmer gently, whisking, until thickened to a pourable gravy. Whisk in the cheese until melted, then stir in the chopped mushrooms and season with salt and pepper to taste. Transfer to a bowl and keep warm over a water bath.

Preheat the oven to 325°F. Warm the roll tray for 8 to 10 minutes. Place 4 rolls on plates and split, setting the tops aside.

Set a sauté pan over medium-high heat and warm 2 Tbsp olive oil. Add the remaining 1 tsp garlic and 1 tsp thyme; cook about 30 seconds until fragrant. Add the rainbow chard, season with salt and pepper, and sauté for 1 to 2 minutes, until wilted. Add the reserved cooked mushrooms and cook 2 minutes to rewarm. Divide the mixture among the roll bottoms.

Set a clean sauté pan over medium heat. Add the remaining 2 Tbsp olive oil and 1 Tbsp butter. When the butter sizzles, crack in the eggs and season with salt and pepper. Cook over-easy, 2 to 3 minutes per side.

Top each roll bottom with an egg. Spoon on warm gravy, sprinkle with parsley, and cap with the roll tops. Serve with a knife and fork while hot.



During this time of year, I usually have a Macrina Buttermilk Dinner Roll Tray on my counter. They're so versatile. I spread them with butter and Project Barnstorm conserve jam, or fill them with turkey and avocado for a quick lunch. On quiet mornings, I turn them into a breakfast sandwich that makes any day feel special.

The tender rolls have a gentle tang, perfectly paired with savory mushrooms, garlicky rainbow chard, and an over-easy egg, all finished with a drizzle of mushroom-onion gravy. Each bite is rich, comforting, and full of contrast.

Serve it with coffee or tea and fresh fruit for breakfast, or a simple green salad or salted tomatoes and cucumbers for lunch. Either way, it's a sandwich sure to brighten the day.

- Leslie Mackie