**Baked eggs in Portobello mushrooms**

**Serves 2 (1P 1LE)**

* 4 large Portobello mushrooms
* Olive oil, to drizzle
* 4 slices of wafer-thin ham
* 4 large eggs
* 1 tbsp parsley, roughly chopped

1. Preheat the oven to 220C/200fan/gas mark 6. Line a baking sheet with baking parchment and place the mushrooms on top. Drizzle with olive oil. Bake in the pre-heated oven for ten minutes.
2. Remove the mushrooms from the oven and drain off any excess liquid. Line each mushroom base with a slice of ham, then crack an egg on top. Season lightly with salt and pepper.
3. Bake for seven minutes, or until the white is just set and the yolk is still runny.
4. Serve with the parsley sprinkled on top.