

# Scrambled Eggs with Chanterelle Mushrooms

yield: 1 person

## *Ingredients:*

100g/3.5oz chanterelle mushrooms  
2 tablespoons butter  
3-4 green onions  
2 eggs  
2 tablespoons heavy whipping cream  
salt and black pepper to taste

## *Directions:*

Wash, dry and slice the mushrooms.

Cut the onions.

Whisk together the eggs, heavy cream, salt and pepper.

Melt the butter in a small skillet. Add the green onions and cook for a couple of minutes. Add the mushrooms and cook for about 3-4 minutes. Sprinkle with the salt. Add the egg mixture and cook mixing until you get desired consistency.

Serve sprinkled with green onion.

Enjoy!:) )