



JERNEJ KITCHEN

SCRAMBLED EGGS WITH MUSHROOMS

Scrambled Eggs with Mushrooms is a quick and simple recipe for breakfast, brunch, or lunch. Use your favorite (wild) mushrooms in this recipe.

SERVES 2 PEOPLE
PREPARATION: 15 MINUTES

SCRAMBLED EGGS WITH MUSHROOMS

5 eggs

100 g (3.5 ounces) fresh wild mushrooms (porcini, chanterelle...)

2 tbsp butter

1/2 onion, diced

1 garlic clove, diced

2 tbsp parsley, chopped

salt, pepper

TOOLS AND EQUIPEMENT

bowl

non-stick pan

kitchen knife

spatula

PREPARATION

In a bowl, whisk together the eggs using a fork. Don't season with salt or pepper. Clean the mushrooms and cut them into thin slices.

PAN-FRY THE MUSHROOMS

Place a non-stick pan over medium-high heat. Add the butter, and let it melt, then add the diced onion and mushrooms. Pan-fry for 8 - 10 minutes while stirring regularly. The onion must become translucent, and the mushrooms golden-brown and caramelized. Add the garlic, parsley, and season lightly with salt and pepper. Stir to combine and pan-fry for another minute.

ADD THE EGGS

Increase the heat and add the scrambled eggs. Shake the pan a few times to distribute the eggs evenly. After about 30 seconds, stir the eggs gently using a spatula. Reduce the heat and cook the eggs for another 1 - 2 minutes or until cooked but soft.

TIP

[The mushrooms shouldn't look wet anymore.](#)

SERVE

Divide the Mushrooms Scrambled Eggs between two plates. Our favorite way to serve these eggs is with toasted sourdough bread. Cut the bread into 3 cm (1-inch) slices, brush with butter on both sides, and toast in a pan until golden and crunchy.