



Wild Mushroom, Leek & Chèvre Scrambled Eggs

Prep: 15 minutes

Cook: 15 minutes • Serves: 4

- 1 tablespoon olive oil
- 8 ounces wild mushrooms such as oyster, shiitake and/or baby bella, chopped
- ¼ cup sliced leeks
- 1 teaspoon chopped fresh chives
- 1 teaspoon chopped fresh tarragon
- 2 tablespoons unsalted butter
- 8 large eggs
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 tablespoons chèvre cheese
- 2 tablespoons harissa

1. In large skillet, heat oil over medium-high heat; add mushrooms and cook 4 minutes or until almost tender, stirring occasionally. Add leeks; cook 3 minutes or until mushrooms and leeks are tender, stirring occasionally. Stir in chives and tarragon; cook 1 minute. Transfer mushroom mixture to bowl; cover to keep warm.

2. In small microwave-safe bowl, heat 1 tablespoon butter in microwave oven on high 30 seconds or until melted.

3. In medium bowl, whisk eggs, salt, pepper and melted butter. In large nonstick skillet, melt remaining 1 tablespoon butter over medium heat. Add egg mixture; cook 4 minutes or to desired doneness, stirring occasionally to scramble. Fold in cheese and mushroom mixture; cook 1 minute or until heated through. Serve scrambled egg mixture with harissa.

Approximate nutritional values per serving:

270 Calories, 21g Fat (8g Saturated), 390mg Cholesterol, 329mg Sodium, 5g Carbohydrates, 1g Fiber, 15g Protein