

Chanterelle and Vegetable Scramble

20–30 Min

Ingredients 2 Portions

= Kotányi Produkte

200 g	Chanterelles
2	Scallions
1	Bell pepper
4	Eggs
2 tbsp.	Olive oil
200 g	Cottage Cheese
0.5 tbsp.	Pepper Herbs Classic
1 pinch	Chives, Chopped
1 pinch	Sea Salt, Coarse

Preparation

1. Clean the chanterelles and cut them into small pieces. Slice the scallions. Cut the bell pepper into strips.
2. Heat the olive oil in a pan. Add the chanterelles to the pan along with scallions the bell pepper and the Pepper Herbs Classic mix and fry for a short time.
3. Crack the eggs into a bowl, whisk well and pour into the pan. Cover and allow to cook until the eggs are done.
4. Serve on a plate with some cottage cheese and chives. Season with sea salt and enjoy.