

Sautéed Morels and Scrambled Eggs

<http://userealbutter.com/2019/03/19/morels-scrambled-eggs-recipe/>

2 tbsps unsalted butter
1 tbsp shallots, minced
4 oz. fresh morels, sliced
4 eggs, beaten
salt
pepper

Melt 1 tablespoon of butter in a sauté pan over medium-high heat. When the butter begins to sizzle, add the shallots and sauté until softened. Add the morels and cook until the juices have mostly boiled off. Season with salt and remove from heat. Heat the remaining tablespoon of butter in a nonstick pan over medium-low heat. When the butter is hot, pour the beaten eggs into the pan. Sprinkle salt over the eggs and stir until they just begin to set. Sweep a silicon or rubber spatula across the pan, scraping the base so that the eggs pile up in a wet mess. Continue to scoop the eggs until they are slightly underdone (because they will continue to cook after removed from the pan) and remove to a plate. Spread the mushrooms over the eggs. Season with salt and pepper to taste. Serves 1-2.