

## CHANTERELLE AND NEW POTATO BREAKFAST SCRAMBLE

### INGREDIENTS

2 tablespoons vegetable oil  
4 cups new (baby) red potatoes, chopped into 1/2 inch pieces  
1 medium yellow onion, diced  
2 cups chanterelles, chopped to 1/2 inch pieces  
3 strips thick cut bacon, sliced (or chopped leftover ham)  
3 gloves garlic, minced  
2 eggs  
Salt and pepper to taste

### DIRECTIONS

Preheat oven to 350F.

In a large cast iron skillet, heat the oil on the stove to medium and sauté the potato and onion for about 8 to 10 minutes until very fragrant and beginning to soften. Add the bacon and garlic and continue to sauté another 10 minutes. If the potatoes are still hard, place the skillet in the oven for 10 minutes. This allows the veggies to continue to cook and also form a nice crisp (if your potato mixture is already soft, you can skip this step).

Remove the cast iron skillet from the oven and add the chanterelles. Sauté for about 8-10 minutes, until the mushrooms have released their juices and they have evaporated. Flatted top somewhat.

Crack two eggs over the pan, sprinkle with salt and pepper, and place back into the oven for another 10 minutes to bake the eggs (this may take more or less time, depending on how done you like your eggs). Let sit for 3-4 minutes after you take it out of the oven before serving.