

# Shitake & Manchego Scramble

*Thomas Faglon - Somerset, NJ*

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## **Servings: 8**

*2 tablespoons extra-virgin olive oil,  
divided*

*1/2 cup onion, diced*

*1/2 cup sweet red pepper, diced*

*2 cups (ounces) fresh shitake onions,  
thinly sliced*

*1 teaspoon prepared horseradish*

*8 large eggs, beaten*

*1 cup heavy whipping cream*

*1 cup Manchego cheese, shredded*

*1 teaspoon Kosher salt*

*1 teaspoon coarsely ground pepper*

In a large nonstick skillet, heat one tablespoon of the olive oil over medium heat. Add the onion and red pepper. Cook and stir until crisp-tender, 2 to 3 minutes. Add the mushrooms. Cook and stir until tender, 3 to 4 minutes. Stir in the horseradish. Cook for 2 minutes more.

In a small bowl, whisk together the eggs, cream, cheese, salt, pepper and remaining olive oil. Pour into the skillet. Cook and stir until the eggs are thickened and no liquid egg remains.

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Per Serving (excluding unknown items): 214 Calories; 19g Fat (81.3% calories from fat); 7g Protein; 3g Carbohydrate; trace Dietary Fiber; 253mg Cholesterol; 319mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.