Chanterelle omelet

NIBBLEDISH CONTRIBUTOR

Ingredients

- 50 grams of Chanterelle mushrooms, cleaned, bigger ones halved

- 1/4 of onion, cubed
- 1/4 of small zucchini, peeled and cubed

- 1 egg
- salt and pepper
- 1/2 tablespoon of butter

Instructions

1. Heat butter, fry onion, mushrooms and zucchini till done.
2. Mix egg with 1 tablespoon of water and pour into frying pan, season with salt and pepper.

3. Reduce heat and cover frying pan with a lid.
4. Once egg is set, serve.