

## Green Eggs & ....

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### Ingredients:

1 TBSP olive oil

¼ pound shiitake (or other variety) mushrooms, sliced ¼ inch thick

Salt & pepper

1 TBSP soy sauce

1 tsp dark sesame oil

2 garlic cloves, chopped

2 tsp grated fresh ginger

1 large scallion, both white and green parts, thinly sliced on a diagonal

6 eggs, beaten

2 TBSP cilantro, chopped

1 cup of watercress or fresh spinach, chopped. Long stems removed.

Toasted sesame seeds (optional)

### Instructions

1. Beat the eggs with salt and pepper, put aside.
2. Sautee mushrooms in oil with a few pinches salt for 2-3 minutes on medium heat. Add soy sauce, sesame oil, garlic, ginger and scallions and sautee for two minutes more.
3. Add eggs. Stir as needed to keep from sticking to the pan. Add cilantro and watercress/spinach for the last moments of cooking. Garnish with sesame seeds (optional).

**The story behind this recipe.** My husband and I love the cookbook from the Green's Restaurant, Field of Greens by Annie Somerville. We adapted this recipe from the Green Gulch Special they serve regularly for brunch.