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## **Mushroom and Egg Casserole**

8 scallions or green onions, thinly sliced (about 2/3 cup)  
1 tablespoon butter or margarine  
1 pound fresh shiitake\* and/or button mushrooms, sliced  
8 eggs  
1 cup milk  
1/8 teaspoon pepper  
2-1/2 cups shredded Monterey Jack or cheddar cheese (10 ounces)

Cook scallions in same skillet in butter or margarine over medium heat for 2 to 3 minutes. Add mushrooms and cook for 2 to 3 minutes more. Remove skillet from heat. In a large bowl, beat together the eggs, milk, and pepper. Stir in cheese and the mushroom mixture. Pour into a greased 2-quart rectangular (12x7-1/2x2-inch) baking dish.

Bake in a 350 degree F oven for 35 to 40 minutes or until puffed and a knife inserted off-center comes out clean. Let stand for 5 to 10 minutes before cutting. Serve warm.

Makes 6 servings.

\*Note: Remove and discard the tough stems from the shiitake mushrooms before slicing them.