

VEGETABLE EGG SCRAMBLE

The Cooks Next Door

2 eggs per person

vegetables (I used onion, multi-colored peppers, and fresh baby spinach), chopped small
breakfast meat, optional (I used sausage)

cheese, optional

butter

salt & pepper

Beat the eggs until light in a bowl. Add a little milk and salt and pepper to taste (you can always add more but you definitely want to cook them with some seasoning).

Melt a little butter in a skillet on medium to high. Add the chopped onion and peppers and saute until almost tender. Add the spinach (I do not chop this) and cook until wilted and veggies are tender. Reduce heat to medium. Pour in the eggs and scramble - fully mixing in the vegetables. Cook until eggs are fully cooked (add herbs right before finished if desired). Serve garnished with cheese if desired.