

Egg and Veggie Scramble

“ This simple recipe is one of my favorite ways to make eggs. It makes a lovely weekend brunch or an easy dinner. It’s extremely versatile- you don’t have to use the same veggies and cheeses; feel free to experiment and use your favorites. The cream is optional, but it gives the eggs a delicious, custard-like texture. One of the best things about this recipe is that it can be made entirely with locally available ingredients! This is tasty served alone, with bread, with local bacon or sausage, or any other way you like. ”

Ingredients

- ❖ 2-3 eggs
- ❖ 1 Tbsp cream
- ❖ ½ Tbsp butter
- ❖ A few mushrooms, sliced
- ❖ 1/4 cup chopped onion
- ❖ A few handfuls of spinach
- ❖ 2-4 Tbsp feta cheese

Directions

Crack the eggs into a bowl and add the cream. Whisk until fully mixed and set aside.

Melt the butter over medium heat in a skillet. When the butter is hot, add the veggies and sauté until the onions are translucent.

Remove from heat, pour in egg mixture, and mix until the veggies are coated. Return to heat.

Cook until the eggs are firm, stirring constantly.

Add cheese and continue to stir until the cheese just melts.