Making it delicious

Egg & Veggie Scramble

THE Open Door

Ingredients

- 2 eggs
- 1 Tbsp. milk *optional*
- 2 tsp. oil or butter
- 1 oz. cheese *shredded or sliced*
- ½-1 cup veggies, such as:
  - 1 cup spinach
  - ¼ cup onion, diced
  - ½ bell pepper, diced
  - 1 tomato, diced
  - 1 small zucchini, diced
  - 1 cup frozen broccoli

Instructions

- Crack the eggs into a bowl. Add the milk, if using, and whisk until combined.
- Wash and prep the veggies.
- Melt the butter in a skillet over medium heat; spread to coat the pan.
- Add the veggies to the pan and sauté for a few minutes.
- Reduce the heat to low. Add the egg mixture and cook, stirring frequently, until fully cooked through.
- Add the cheese just before the eggs are finished.
- Season with salt, pepper, and other seasonings to taste.