

Nel's Vegan Scrambled “Eggs” & Bacon

Ingredients (serves 2)

- 1 cup **JUST Egg** (about 1 small bottle or half a large one)
 - 1–2 tbsp non-dairy milk (optional, for fluffier texture)
 - 1 tbsp vegan butter or olive oil
 - Salt + black pepper, to taste
 - 4–6 strips **Hooray Foods bacon**
 - Optional: chopped chives, nutritional yeast, or shredded vegan cheese for topping
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Instructions

1. Cook the bacon

- Heat a nonstick skillet over medium heat.
- Lay in Hooray Foods bacon strips.
- Cook 2–3 minutes per side until browned and slightly crisp (it crisps more as it cools).
- Transfer to a plate lined with paper towels.

2. Scramble the eggs

- In the same skillet (wipe out excess oil if needed), add vegan butter or a drizzle of olive oil.
- Pour in JUST Egg (with optional splash of non-dairy milk).
- Let it sit for 15–20 seconds, then stir gently with a spatula.
- Continue to cook, folding occasionally, until soft curds form (about 3–5 minutes).
- Season with salt and pepper to taste.

3. Serve

- Plate scrambled JUST Egg alongside crispy Hooray Foods bacon.
 - Garnish with chives or nutritional yeast if desired.
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Tips & Variations

- For a cheesy twist, stir in a handful of vegan cheddar shreds during the last minute of scrambling.
- For breakfast sandwiches, stuff the scramble + bacon into a toasted bagel or English muffin.
- Serve with avocado toast or hash browns for a full diner-style breakfast.

