



FUN & GAMES EGG SCRAMBLE

MAKES 1 SERVING

INGREDIENTS

1 TSP GHEE

2 PASTURE-RAISED EGGS

1/2 CUP CHOPPED RAW VEGGIES (BELL PEPPER,
ONION, GREENS, BROCCOLI, ETC.)

1/2 OZ GOAT CHEESE

SEASONING(S) OF CHOICE

METHOD

HEAT GHEE IN SMALL SKILLET OVER MEDIUM HEAT. ADD VEGGIES TO SKILLET AND COOK 3-5 MINUTES OR UNTIL SOFT (OR DESIRED TEXTURE). MEANWHILE, WHISK EGGS IN SMALL BOWL. POUR EGGS INTO PAN AND ALLOW TO COOK, PULLING EDGES INTO THE CENTER OF THE PAN WITH A SPATULA EVERY 30-60 SECONDS. SPRINKLE IN GOAT CHEESE HALFWAY THROUGH. COOK UNTIL NO LIQUID REMAINS. PAIR WITH A FUN GAME OF YOUR CHOICE, AND ENJOY :)

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