

Breakfast Scrambler- Ingredients

◦ Deluxe Scrambler

- 2-3 cups baby potatoes (any potatoes will do)
- Turkey/chicken bacon
- 6 eggs
- ¼ cup of milk
- 1 green pepper (chopped)
- Handful of mushrooms (chopped)
- 2 cups Shredded chedder cheese
- 1 tomato (chopped)
- ½ onion (chopped)
- Tablespoon of butter or cooking spray
- Salt/pepper to taste

◦ Veggie Scrambler

- 2-3 cups baby potatoes (any potatoes will do)
- 6 eggs
- ¼ cup of milk
- 1 green pepper (chopped)
- Handful of mushrooms (chopped)
- 2 cups shredded chedder cheese
- 1 tomato (chopped)
- ½ onion (chopped)
- Tablespoon of butter or cooking spray
- Salt/pepper to taste

Instructions

- 1. Wash and dry potatoes. Poke holes in them with a fork.
- 2. Place potatoes on a plate and microwave at full power for about 2.5 minutes. Let the potatoes cool.
- 3. While potatoes are microwaving, get a skillet and turn the stove element on to medium-high heat.
- 4. Spray the skillet and line the bacon in the pan. Cook the bacon until desired crispness.
- 5. While the bacon is cooking, cut up the potatoes into small cubes.
- 6. Remove bacon from skillet and place on a plate. If you used regular bacon you can use the grease to cook the potatoes. Otherwise, melt the butter/margarine (or use cooking spray) in the skillet and add the potatoes and chopped onion. Season with pepper, stir occasionally.
- 7. Once the potatoes get a little brown (5-7 minutes), add in the chopped green peppers, mushrooms, and tomatoes. Cook for additional 3-4 minutes. Remove mixture from skillet and place in a large serving dish.
- 8. Crack the 6 eggs into a large bowl and add ¼ cup of milk. Whisk until the eggs are beaten. Add egg mixture to the skillet and cook over medium heat. Stir, fold, and break up the eggs until they are cooked and scrambled.
- 9. Turn the heat to medium- low and add the potato mixture to the skillet. Stir, mixing the eggs in. Cut up the bacon and add to the skillet. Sprinkle the shredded chedder over the mixture and stir until cheese is gooey.
- 10. Serve directly from skillet to plate or transfer scrambler into a serving dish. Add salt and pepper if needed.