

## **SPINACH & FETA SCRAMBLE**

6-8	Large eggs	2	Tbsp <b>TSG Over-The-Edge Herbed Spinach</b> <sup>™</sup>
2	Tbsp minced scallion	1	cup crumbled feta
	salt & pepper, to taste	1	cup diced ripe tomatoes
1	Tbsp olive oil		

1. Break the eggs into a medium-sized bowl and beat with a whisk until smooth. Stir in the scallion, salt and pepper.
2. Place a 10" skillet over Medium heat. After several minutes, add the olive oil; wait about 10 seconds, then swirl to coat the pan. Turn the heat up to Medium-high, add the Spinach seasoning and sauté for 2-3 minutes. Pour eggs into pan, scrambling them slowly blending the spinach into the eggs.
3. When eggs are almost set, sprinkle in the feta. Continue scrambling slowly allowing the cheese to melt slightly into the eggs. After about a minute, stir in the tomatoes. Cook for just a few seconds longer, or until eggs are done to your liking.