

California Scrambler

(one of our personal favorites!!)

Serving Size: 2

Ingredients:

4 eggs
2 tbsp Milk
¼ Avocado
1 small tomato, deseeded
1 Cup Fresh Spinach leaf
1 small onion, or ½ of lg onion
1/3 Cup mozzarella Cheese
3-4 slices of DaBecca Apple Smoked Bacon

Directions:

Whisk Eggs & milk together, set aside.
Deseed & dice tomato, set aside.
Slice avocado in thin slices, set aside.
Chop onion.
Cook bacon as directed on package, then slice into approximately ¼ inch pieces.

Spray large skillet with cooking spray, preheat to medium heat.
Add chopped onions and cook until translucent.
Add eggs and begin to scramble.
Once eggs get close to being fully cooked, put fresh spinach leaf in skillet and mix into scrambled eggs (spinach should slightly wilt).
Add chopped bacon, mix thoroughly.
Once eggs are cooked completely, remove from burner and stir in cheese.
Divide scrambler and place on 2 plates.

Garnish with the chopped tomatoes and sliced avocado.

Enjoy!