

GARDEN EGG SCRAMBLE WITH BROCCOLI AND TOMATOES

Rusty Hinges Ranch



INGREDIENTS:

- 2 Tablespoons olive oil
- 1 cup cherry tomatoes
- 1 cup broccoli florets
- 2 teaspoons dried parsley
- 2 cloves garlic, minced
- 2 large eggs
- salt and pepper to taste
- salsa for topping, if desired

INSTRUCTIONS:

1. Remove tops from broccoli stem and roughly chop. The stems can also be chopped into 1" pieces and used, if desired. Set aside.
2. Remove tops from cherry tomatoes then cut in half. Set aside.
3. Heat olive oil in a skillet over medium heat.
4. To the pan, add tomatoes, broccoli, dried parsley and garlic.
5. Cook for 3-5 minutes or until broccoli begins to soften and garlic becomes fragrant.
6. Create space in the center of the pan and crack eggs into open space.
7. Break yolks with a spatula and let cook for 2 minutes.
8. Stir everything together using the edge of a spatula until eggs are cooked.
9. Top with salt, pepper and salsa (optional) and serve immediately!