

Summer Skillet Vegetable & Egg Scramble

Don't toss out those almost-past-their-prime vegetables and fresh herbs. Nearly any vegetable will work in this easy skillet recipe, so choose your favorites or use what you have on hand.

🕒 Preparation 30 minutes ● Total 30 minutes 4 Cups

Ingredients

or	or
2 tablespoons olive oil	1 teaspoon minced fresh herbs, such as rosemary or thyme
or	or
12 ounces baby potatoes, thinly sliced	6 large eggs (or 4 large eggs plus 4 egg whites), lightly beaten
or	or
4 cups thinly sliced vegetables, such as mushrooms, bell peppers, and/or zucchini (14 oz.)	1 1/2 Cups of "Just Us Egg" (Egg Alternative)
or	or
3 scallions, thinly sliced, green and white parts separated	2 cups packed leafy greens, such as baby spinach or baby kale (2 oz.)
	or
	½ teaspoon salt

Cooking method

- 1
Heat oil in a large cast-iron or nonstick skillet over medium heat. Add potatoes; cover and cook, stirring several times, until they begin to soften, about 8 minutes.
- 2
Add sliced vegetables and scallion whites; cook uncovered, stirring occasionally, until the vegetables are tender and lightly browned, 8 to 10 minutes. Stir in herbs. Move the vegetable mixture to the perimeter of the pan.
- 3
Reduce heat to medium-low. Add eggs and scallion greens to the center of the pan. Cook, stirring, until the eggs are softly scrambled, about 2 minutes.
- 4
Stir leafy greens into the eggs. Remove from heat and stir to combine well. Stir in salt.
- 5
Serving Size: 1 1/2 Cups