

Italian Egg Scramble

Michelle Pellizzeri

Ingredients:

3 dozen Eggs
1 package Sliced baby portobello mushrooms
1 container Freshly Parmesan, Romano, and Asiago cheese from TJ's
1 1/2 cups Grated mozzarella cheese
1 small Sweet onion
6-8 oz Fresh baby spinach
1 container Bruschetta from TJ's
Fresh basil
Thyme
Sea salt/fresh ground pepper
Butter and or olive oil

Directions:

Sauté diced onion in olive oil or butter. Add crumbled mushroom slices, dash of sea salt, sprinkle of thyme, gentle sauté till tender.

Drain and set aside.

Coarsely chop fresh spinach, set aside.

Whisk eggs

Over med heat, melt butter. Pour 1/2 of whisked eggs into pan, sprinkle sea salt, add 1/2 of mushroom mixture and spinach to eggs, fold eggs till set, but still moist.

Put into serving dish sprinkle top with cheeses. (Can use a crock pot in order to keep warm and to avoid reheating and over-cooking eggs.)

Repeat

Top with whole container of bruschetta and fresh, chopped basil, add fresh ground pepper.