



Summer Breakfast Scramble

If you reach the end of the week and have just a few odds and ends left in the produce drawer, have them for breakfast! With a slice of cantaloupe and a cup of coffee (the Cafe @ St. Stephen's sells 1-pound bags of Rostov's coffee), this meal will keep you going all the way until lunch.

Serves 1

Ingredients

- 1 small potato*
- 1/2 bell pepper, 1 banana pepper, or 1 poblano pepper for a little heat*
- 1 small onion*
- 1/2 c sliced mushrooms**
- Whatever produce you have on hand - greens, cherry tomatoes, broccoli, etc.*
- 2 eggs***
- Salt and pepper
- 1/4 c salsa****

**Available from such vendors as 22 Oaks Garden, Broadfork Farm, Byrd Farm, Crumpton Farm, FJ Medina and Sons, and G. Flores Produce*

***Available from Haashrooms*

****Available from such vendors as Black Boar Farm, Byrd Farm, ShireFolk Farm, and Snyder Family Farm*

*****Available from such vendors as 22 Oaks Garden, Black Boar Farm, and Bundy Heirloom Farm*

Directions

1. Chop the potato into half-inch cubes. Heat oil in a skillet over medium heat. When hot, add the potatoes and cover lightly with a lid. Cook, stirring occasionally, until golden brown, 10-15 minutes.
2. While the potatoes cook, chop the onion, pepper, and the other produce you are using. Beat the eggs with salt and pepper in a small bowl.
3. When the potatoes are nearly ready, add the pepper and onion. Cook uncovered, stirring occasionally, until soft, about 5 minutes.
4. Add the rest of the produce and cook until soft.
5. Pour the eggs evenly over the vegetables. Let them sit for a moment, then scramble gently until cooked to your liking, about 2-4 minutes.
6. Transfer to a plate. Top with salsa and enjoy.