

GREEN GODDESS SCRAMBLED EGGS WITH MARCANGELO SMOKED SAUSAGES



Serves: 6



Prep Time: 12 mins



Cook Time: 10 mins



INGREDIENTS

olive oil or butter	3 tbsp
pkg (375 g) Marcangelo Mozzarella and Red Pepper Gourmet Smoked Chicken Sausages , coarsely sliced	1
baby spinach	6 cups
large eggs, lightly beaten	8
chopped chives	1/4 cup
each chopped fresh parsley and basil	2 tbsp
chopped fresh tarragon	1 tbsp
salt	1/2 tsp
pepper	1/4 tsp

TIPS

- Any of our **Marcangelo** Smoked Sausages will work for this recipe!

MARCANGELO FAST PASS

Stir fry some frozen hash browns along with the sausages and just add some fried eggs on top.

COOKING INSTRUCTIONS

1. Heat 2 tablespoons of the oil in a large non-stick skillet set over medium-high heat. Add **Marcangelo** sausage; heat, stirring, until golden, about 4 minutes. Stir in spinach until wilted, about 1 minute. Transfer to bowl and keep warm.
2. Clean out skillet. Add remaining oil. Whisk chives, parsley, tarragon, salt, pepper and 2 tablespoons of water into beaten eggs. Pour into skillet. Cook, stirring slowly but constantly, until the eggs are softly set, 3 to 4 minutes.
3. Divide sausage mixture evenly between 4 plates. Top with eggs. Serve immediately with a slice of rye bread (or your favourite)