



Sparkle Kitchen

Mother's Day Egg Scramble

Ingredients

- 2 eggs
- 2 Tablespoons of milk
- 2 Tablespoons shredded cheese
- 1 Tablespoon chopped herbs, like thyme or chives
- a pinch of salt and pepper
- 1 Tablespoon butter
- small handful of vegetables (optional, but a few quartered cherry tomatoes or a sliced mushroom or two are good choices if Mom likes those)
- 1 slice of toast
- 2 Tablespoons of Greek yogurt
- A pinch of chopped herbs for garnish

Directions

In a small bowl, whisk the eggs and milk together, then add the cheese, herbs, salt and pepper, and any veggies.

Pre-heat a griddle or skillet over medium heat, and melt the butter in the center. When the butter is hot, gently pour in the egg mixture. Cook until the edges of the egg are set, then use your spatula to gently move the egg around the pan so that the top of the egg gets rotated to the bottom and all parts of the egg are cooked.

When the egg is firm all the way through, plate it up on a piece of toast. Top it with a few spoonfuls of thick, Greek yogurt, and garnish with a pinch more of chopped herbs sprinkled over the top.

Serve with a hot mug of coffee or tea—whatever Mom's favorite is—and a maybe a vase of pretty flowers on the side.

Happy Mother's Day!