

Scrambled Egg Skillet

Yield: 4 servings

Ingredients

Scrambled egg skillet:

Vegetable oil

8 baby sweet peppers, halved and de-seeded

8 oz sliced mushrooms

2 zucchinis, peeled into strands

8 eggs, beaten

4 oz shredded gruyere cheese

2 tbsp chopped fresh parsley



Directions

Scrambled egg skillet:

Preheat the oven to 375°F. In a large skillet (or sauté pan), heat enough oil to cover the bottom of the pan over medium-high heat until it is sizzling hot. Add the peppers skin side down and let cook until slightly charred and tender. Season with salt and pepper. Transfer to a plate. To the same skillet, add a little bit more oil if needed and add the mushrooms. Cook until brown and caramelized. Season with salt and pepper. Transfer to a plate. Add the strands of zucchini and cook lightly, just until tender. Season with salt and pepper. Transfer to a plate. Reduce the heat to low and add more oil to the skillet if needed. Season the beaten eggs with salt and pepper. Add them to the pan and scramble until slightly set. Add the gruyere cheese and cooked vegetables on top. Bake the skillet to melt the cheese and finish cooking the eggs, just a few more minutes.

To serve:

Serve the scrambled egg skillet with a sprinkle of the parsley to garnish.