



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

EGG SCRAMBLE WITH ONIONS & POTATOES



Easy and tasty eggs with an extra touch for a hearty meal.



00 HR 20 MINS



Serves 2



Featuring

[Shelly's Farm](#)
[Townsend Farms](#)
[Clara's Egg Farm](#)

INGREDIENTS

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- 1 small potato
- 1 scallion
- 2 eggs
- 1/4 cup milk
- 1 pat of butter
- 1 tablespoon cream cheese
- Pinch of salt

METHOD

Microwave Potato:

To cook one small potato, make 6 sets of holes in the potato using a fork. Potato will explode if you do not make multiple fork holes. Microwave on HIGH for about 1 minute and 15 seconds. Allow potato to cool for at least 2 minutes, then test for doneness by piercing it with a fork. If the fork passes through the potato easily, potato is ready. If not, cook for another 30 seconds, cool and test again.

Cut the potato into bite-sized pieces and slice 1 teaspoon of scallions; reserve these to add to the scramble.

Scrambled Eggs :

Crack eggs into a bowl. Add 1/4 cup milk and a pinch of salt. Using a fork, break all the yolks, and whisk the mixture until it is all the same color and consistency. Add cream cheese and incorporate it into the eggs with your fork.

Heat a skillet to medium heat and add a pat of butter. Using your spatula, move the butter around and coat the pan with butter. When it starts to sizzle, add chopped potato and scallion.

Add a pinch of salt and pour in the egg mixture. Keep moving the eggs and use a spatula to keep the eggs off the side of the pan. You want it to be silky, but you don't want to undercook it so it's too soggy. You don't want to overcook your eggs. They will get dry and start to clump up. Pull your pan from the heat and serve.