

Fresh Basil & Feta Scramble

For Breakfast or Dinner! {Print Recipe}

INGREDIENTS:

6 Large Eggs

¼ Cup Crumbled Feta Cheese

2 Tablespoons Whipped Butter

2 Tablespoons Cream Cheese

1 Teaspoon Olive Oil EVOO

2 Tablespoons Chopped Fresh Basil

½ Teaspoon Dill

1 Teaspoon Santorini Spice Greek Seasoning

PROCEDURE:

1 - Put Feta, Dill, Basil & Dill in a bowl and toss together to evenly distribute ingredients - set aside

2 - Break 5 eggs into a bowl - do not scramble - set aside

3 - Over medium heat in a medium non-stick pan, melt butter, cream cheese and EVOO together with the Santorini Spice.

4 - When melted, pour in 5 eggs... wait 10 seconds then with a fork begin to break the yolks and begin to gently scramble.

5 - As eggs begin to cook and solidify, evenly pour in the Feta, Basil and Dill while still scrambling.

6 - Continue to scramble until all ingredients are mixed together and eggs become fully cooked and solidified.

7 - Take off of heat just at that point and pour into dish... it is important that the eggs do not overcook which will dry them out.

8 – Enjoy with a few slices of fresh Baguette!

You can use any brands you wish... These are the brands that we recommend for this recipe.

