

Recipes

Asparagus Scramble

Ingredients:

 bunch of asparagus
onion, chopped
eggs
cup water
teaspoon Italian seasoning
tablespoon garlic, minced
tablespoon parmesan cheese, grated
Non-stick cooking spray

Directions

- 1. Evenly coat pan with nonstick cooking spray.
- Mince garlic. Cut onion in half and chop one half (save the other half). Rinse asparagus, remove bottom of stems, and cut into 1 inch long pieces.
- 3. Over medium heat, sauté garlic and onion until onions are translucent. Add asparagus and cook until tender, crisp, and bright green.
- 4. Meanwhile, in a medium bowl, beat together eggs, water and seasoning until well blended.
- 5. Pour over vegetables in pan and cover. Cook until egg firms (about 3 minutes) and then stir. Continue until egg is cooked through.
- 6. Sprinkle with parmesan cheese and serve hot.





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Nutrition Facts

Serving Size:

Octvings. 0			
Amount Per Serving			
Calories 93	3	Calories from I	Fat 54
	%Daily Value*		
Total Fat 6	g		9%
Saturated	Fat 2g		9%
Cholestero		71%	
Sodium 114mg			5%
Potassium 238mg			7%
Total Carbohydrate 3g			1%
Dietary Fiber 1g			6%
Protein 9g			17%
Vitamin A	28%	Vitamin C	71%
Iron	8%	Calcium	7%
*Percent Daily Values are based on a 2,000 calorie diet.			

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Equipment:

Cutting board

Measuring cups

Medium bowl

Measuring spoons

Non-stick skillet with lid

Number of Servings: 8 Prep Time: 10 minutes Total Time: 18 minutes

Knife

Fork

Grater

Spatula