

PESTO & EGG GRILLED CHEESE

Ingredients

- 2 tsp olive oil
- 2 large eggs, beaten
- 2 slices whole grain bread
- 1 Tbsp basil pesto
- 1 slice provolone cheese



Directions

- In a medium non-stick skillet, heat olive oil over medium heat. Pour eggs into hot skillet and gently pull the eggs across the pan using a spatula. Cook until large soft curds occur, and no liquid remains. Set aside.
- Spread ½ tablespoon pesto on one side of each slice of bread. In the same skillet over medium heat, place 1 slice, plain side down, of bread in the skillet and top with provolone and scrambled eggs, finish with the other slice of bread. Cook 3-5 minutes on each side until golden and cheese is melted.

Recipe from eggnutritioncenter.org