

# Loaded Veggie Egg Scramble

With Fresh Pantry Ingredients

**Prep Time:** 5 minutes **Cook Time:** 10 minutes **Servings:** 2

## Ingredients

- 4 large eggs
- 1 tablespoon oil or butter
- ½ small onion, chopped
- ½ bell pepper, chopped-
- ½ cup mushrooms, sliced
- 1 cup fresh spinach
- Salt and black pepper, to taste

## Instructions

Lightly beat the eggs with salt and pepper. Set aside. Heat oil or butter in a skillet over medium heat. Cook onion for 2–3 minutes until soft. Add bell pepper and mushrooms. Cook until tender. Stir in spinach and cook until just wilted. Lower heat and add eggs. Stir gently until eggs are soft and fluffy. Remove from heat and serve warm.

## Serving Ideas

Serve with toast, wrap in a tortilla, or enjoy with leftover rice. Pairs well with a homemade chicken rice bowl , you can check on Krivia Recipes site .