Gardener Shicole:



Scrambled Eggs for Two

Supplies	Directions
knife	Dice banana pepper and onion.
medium bowl	In a medium bowl, whisk together: eggs, salt and pepper
whisk	to taste, radish greens and tarragon. Add olive oil to medium skillet warm to medium heat and
small bowl	sauté the diced banana peppers and onions. Add eggs to the skillet and cook for about 3 minutes.
spatula	Add in shredded cheese and cook until desired firmness.
Ingredients	
1 tablespoon diced banana peppers	
2 tablespoons diced onions	
3 large eggs	
salt	
pepper	
1 radish top greens finely chopped	
1 teaspoon Mexican tarragon	
1 tablespoon olive oil	
2 tablespoons shredded cheese	