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## Basil and Goat Cheese Egg Scramble

Yield: 2 breakfast servings

2 whole eggs plus 3 egg whites

3 tbsp. skim milk

½ tsp. salt

½ tsp. freshly ground pepper

8 cherry tomatoes, quartered

6 large basil leaves, roughly torn

2 MorningStar Farms sausage patties (I like the Hot & Spicy or Maple Flavored varieties), diced into bite-sized pieces

1½ oz. goat cheese

1. Whisk together the eggs and egg whites, milk, salt, and pepper. Set aside.
2. Place the quartered tomatoes into a small (like 8-inches or so) greased skillet. Heat over medium heat until they are slightly tender. Mix in the pieces of MorningStar sausage patties, and cook for another 1-2 minutes.
3. Pour the prepared eggs into the pan and cook over medium heat for about 3 minutes, until egg begins to cook. Stir the egg around to cook evenly. Mix in the basil and half of the goat cheese. Continue cooking until the egg looks completely cooked through. When fully cooked, top with the remaining goat cheese and enjoy!

