

Everything
HERBAL
by Cheryl Jabz

Mediterranean HERB SCRAMBLE

Fresh, bright, and slightly tangy.

INGREDIENTS:

- 2–3 eggs
- 1 tbsp oregano
- 1 tbsp parsley
- 2 tbsp diced tomatoes
- 2 tbsp crumbled feta
- Olive oil
- Salt & pepper

INSTRUCTIONS:



Heat olive oil in a skillet over medium heat.



Add diced tomatoes and cook for 2–3 minutes until slightly softened.



Pour in eggs and scramble gently.



Add oregano, parsley, and salt & pepper.



Add crumbled feta at the end and stir gently.



Great with cucumbers or a side salad.

PERFECT PAIRINGS:

Enjoy with cucumbers, a side salad, whole grain toast, or fresh fruit.



*A taste of
the Mediterranean
in every bite!
Light, flavorful,
and satisfying.*



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