



Spinach, Bacon & Cheese Scramble

1 serving, 10 minutes to prepare

Ingredients

2 eggs

2 slices Bacon, Cooked (chopped)

Sea Salt & Black Pepper (to taste)

1/2 tsp. Extra Virgin Olive Oil

3 cups Baby Spinach

Cheddar Cheese (shredded)

Directions

1. in a small bowl whisk the eggs and add the bacon. Season with salt and pepper. **2.** Heat a skillet over medium heat and drizzle the oil. Once hot, add the spinach and cook until wilted, about one minute. Pour in the egg mixture and add the cheese and cook, stirring occasionally until the eggs are cooked to your liking. Remove from heat and enjoy!

- Leftovers: Refrigerate for up to two days.
- Dairy-Free: Omit the cheese or use a vegan cheese.
- No-Pork: Omit the bacon.