

Pesto Scrambled Eggs and Summer Vegetables

Ingredients/Shopping List

- 1 tablespoon olive oil
- 3 cups chopped vegetables (I'll be using zucchini, yellow squash, and tomatoes)
- 1 yellow onion, sliced
- 3 whole eggs, whisked
- 2 tablespoons walnut pesto (recipe below)
- 1/4-1/2 tsp salt, to taste

For the pesto:

- 2 cups fresh basil leaves
- 3-4 cloves garlic, peeled
- 1/3 cup walnuts
- 1/2 teaspoon salt
- 1/2 cup olive oil
- 1/2 cup grated parmesan cheese
- 1/4 teaspoon ground black pepper

Instructions

1. To make the pesto: put all ingredients into a food processor and blend until smooth.
2. Heat olive oil in a large skillet. Add vegetables, except tomatoes, and sauté on medium-high heat for about 3 minutes until they start to soften. Then add tomatoes and continue to cook until zucchini is soft and onions are translucent, another 2-3 minutes.
3. Push veggies to one side of the skillet, then pour whisked eggs into the skillet and cook until soft scrambled.
4. Add pesto to the skillet and stir until eggs and veggies are well coated. Add additional salt if needed.
5. Divide between 2 plates and serve.

*This recipe makes about 1-1/4 cups pesto. Store extra in the fridge for up to 4-5 days or freeze.