

Southwest Scramble - Developed by Topco

Ingredients:

2 Eggs

1/2 Avocado

1/2 Tomato

2 tbs Culinary Tours Salted Irish Butter

2 tbs Culinary Tours Corn Salsa

Directions:

1. Whisk eggs in bowl.
2. Cut avocado and tomato into bite sized cubes.
3. Melt butter in non-stick frying pan.
4. Add eggs, use spatula to fold as they cook so bottom doesn't become hard
5. Add avocado and tomato before eggs set (still runny)
6. Continue to use spatula to fold eggs until firm Plate eggs and put Culinary Tours Corn Salsa on top
7. Serve with toast or tortillas!