

# Spinach & Mushroom Scramble

- 1 Tbsp. Country Crock® Spread
  - 1/2 cup finely chopped onion
  - 1 cup sliced mushrooms (about 4 to 5 mushrooms)
  - 4 eggs
  - 2 Tbsp. 2% milk
  - 1/4 tsp. ground black pepper
  - 4 cups baby spinach leaves
  - 2 Tbsp. water
1. Melt Country Crock® Spread in 10-inch nonstick skillet over medium heat and cook onion and mushrooms, stirring occasionally, until tender, about 5 minutes. Stir in spinach and water and cook, stirring occasionally, until spinach is wilted, about 2 minutes.
  2. Meanwhile, beat eggs, milk and pepper with wire whisk. Add egg mixture to skillet and cook over low heat, stirring frequently, until eggs are thoroughly cooked, about 2 minutes.

I love scrambled eggs this way. I agree with previous poster, and reduce the amount of spinach. I find red onion works, tastes and looks the best. The eggs turn out better if allowed to set about 30 seconds first, then slowly pull the cooked eggs with a spatula from the edges into the center of the pan to cook. Gently stir as they harden (do not "stir frequently"). Remove while still moist - they will set. yum.

Have made many varieties to this recipe. However, on this recipe, way too much spinach leaves for this recipe. Made exactly as stated. Would only use 2 cups of spinach.