## Spicy Jalapeno Scrambled Eggs

26677 S Highway 66, Unit A Claremore, OK 74019

918-266-1604 www.66nuts.com



## **Ingredients**

- 12 large eggs
- 15 cherry tomatoes, sliced in half
- ½ cup cheddar cheese
- Chopped cilantro (optional)
- 3 tablespoons unsalted butter
- 6 italian sausages (optional)
- Jalapeno and Lime Spicy Chili Jam

**Serving Size: Serves 4-6** 



## **Directions**

- Prepare the grill so you have a high heat section and an indirect medium heat section.
- Oil grill and cook sausages over indirect medium heat until they are cooked thoroughly, then brown their exterior over high heat. Remove from heat, slice and reserve.
- Crack eggs into a bowl and whisk with cherry tomatoes, cilantro and 1 tablespoon of Jalapeno and Lime Chili Jam.
- Melt butter in a skillet over medium heat and add sliced sausages, scrambled eggs mixture, season with salt and black pepper, and stir occasionally.
- When eggs are close to being fully cooked, add cheese and extra 1 tablespoon of Jalapeno and Lime Chili Jam. Vigorously stir.
- Remove from heat, serve and enjoy!
- Tip: For extra heat, add an additional tablespoon of Jalapeno and Lime Chili Jam over the eggs!