

# Basil Eggs Recipe

## Description

This is a veggie lovers delight. Infused with highly nutritious basil and spinach, this Basil Eggs recipe is a great alternative to regular fried eggs for breakfast. Simple and easy to make, it is ridiculously delicious.



## Ingredients

	Recipe serves	Prepared for
	1	1

Ingredient	Amount
Eggs	2 ----
Olive oil	1/2 tsp
Fresh or dried basil	1 tbsp
Seasoning	1 pinch ----
Diced onions	1 tbsp
Pepper	1/2 tsp
Spinach	1 handful

## Shopping List

Ingredients	Have it
Eggs	<input type="checkbox"/>
Olive Oil	<input type="checkbox"/>
Basil leaves	<input type="checkbox"/>
Onions	<input type="checkbox"/>
Olive Oil	<input type="checkbox"/>
Seasoning	<input type="checkbox"/>
Spinach	<input type="checkbox"/>
	<input type="checkbox"/>
	<input type="checkbox"/>
	<input type="checkbox"/>
	<input type="checkbox"/>

## Instructions

1. Heat oil in sauce pan on low heat.
2. Add diced onions & stir fry to light golden brown
3. Whisk eggs with ground pepper and seasoning
4. Pour eggs into pan
5. Add basil and spinach
6. Fry for 30 secs - 1 min
7. Remove eggs from flame and allow heat from pan to cook eggs completely.
8. Enjoy!