

## RAINBOW CHARD AND NEW POTATO BREAKFAST SCRAMBLE

### INGREDIENTS

2 tablespoons vegetable oil  
5 cups new (baby) red potatoes, chopped into 1/2 inch pieces  
1 medium yellow onion, diced  
1 cup rainbow chard stems, chopped to 1/2 inch pieces  
3 strips thick cut bacon, sliced (or chopped leftover ham)  
3 gloves garlic, minced  
Salt to taste  
3 cups rainbow chard leaves, chopped

### INSTRUCTIONS

Preheat oven to 350F.

In a large cast iron skillet, heat the oil on the stove to medium and sauté the potato, onion and chard stems for about 8 to 10 minutes until very fragrant and beginning to soften. Add the bacon and garlic and continue to sauté another 10 minutes. If the potatoes are still hard, place the skillet in the oven for 10 minutes. This allows the veggies to continue to cook and also form a nice crisp (if your potato mixture is already soft, you can skip this step).

Remove the cast iron skillet from the oven and add the chopped chard. Allow the chard to steam on top about 30 seconds then stir to incorporate and continue cooking just until wilted, about another 30 seconds. Flatted top somewhat.

Crack two eggs over the pan, sprinkle with salt and pepper, and place back into the oven for another 10 minutes to bake the eggs (this may take more or less time, depending on how done you like your eggs). Let sit for 3-4 minutes after you take it out of the oven before serving.