BREAKFAST FOR DINNER

Prep: 30 minutes   Cook: 60 minutes   Yield: 4 servings

Crispy Smashed Potatoes:
- small potatoes
- oil
- salt

Vegetable Scramble:
- 1 summer squash
- 1 stalk kale
- 1 stalk chard
- eggs

OPTIONAL
Add garlic to the potatoes or shredded cheese to the scramble

SMASHED POTATOES
1. Preheat oven to 450º.
2. Boil potatoes until they can be pierced with a fork (15-20min).
3. Drain potatoes and let cool slightly.
4. Sprinkle oil over potatoes on a greased baking sheet & using a fork gently flatten them but keep them in one piece.
5. Sprinkle with salt & minced garlic (if using).
6. Bake in the oven for 18-20 minutes or until golden brown the edges.

VEGETABLE SCRAMBLE
1. Cut zucchini, kale & chard into small pieces.
2. Saute over medium heat until vegetables begin to soften.
3. Scramble 3-4 eggs in a bowl with a splash of milk & salt & pepper or other herbs.
4. Add eggs to the pan with vegetables in it, scrambling until egg looks moist but is no longer runny.
5. Enjoy with a side of smashed crispy potatoes!

Chef’s Notes: To save time, prepare the vegetable scramble while the potatoes finish baking. This meal makes a great option for brunch as well!

Fresh Harvest Kits are a collaboration between HDFFA and hunger relief agencies. Each kit contains fresh vegetables & staple ingredients from this agency. When using this kit you'll get fresh ideas for creating healthy meals! Visit our website to learn more & to see the full list of partners.