



## **Creamy Cheesy Scrambled Egg with Spicy Globe Basil**

### Ingredients

- 4 Eggs
- 3 tablespoons Sour Cream
- 1/2 cup shredded Mozzarella Cheese
- Salt and Pepper to taste
- 2 teaspoons Butter
- 1 tablespoon fresh Spicy Globe Basil, minced
- 1/2 Avocado, diced
- 1/2 small sweet Onion, chopped
- 1 Jalapeno, minced

### Homemade Salsa recipe



Take your egg and whisk it a little.

Add sour cream and whisk it until it becomes smooth.



# Ramona's BASIL GARDEN



Fold in spicy globe basil, chopped avocado and cheese to the egg mixture.

Add pinch of salt and pepper to the mixture, stir it up well and set it aside.



Melt butter, and add freshly minced onion and jalapeno to a pan and sauté it.



# Ramona's BASIL GARDEN



Add egg mixture to the pan once the minced onions become translucent.

Once the eggs are fluffy, dish them up.



Add some homemade salsa over the egg.

Creamy Cheese Scrambled Egg with Spicy Globe Basil is ready to be served!