

COUNTRY BREAKFAST

Equipment:

Measuring Spoons

Measuring Cup

1 Qt. Glass or Microwave safe plastic bowl with cover.

Wire Whip

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

2 medium potatoes 2

1/4 cup butter or margarine 50 ml

1/4 cup chopped green pepper 50 ml

1/4 cup chopped onion 50 ml

4 eggs 4

1/2 cup milk 125 ml

1/2 tsp salt 2 ml

1/8 tsp pepper 0.5 ml

2 slices processed cheese, halved, optional

Procedure:

1. Cook potatoes in a covered bowl with ¼ cup of Water for 8 minutes on **P9**.
2. Let stand 5 minutes; peel and slice.
3. Meanwhile, in an 8" (20 cm) round dish, combine butter, green pepper and onion.
4. Cook at **P7** 3 - 4 minutes, or until vegetables are tender; add sliced potatoes.
5. Beat eggs, milk, salt and pepper together; stir into potatoes mixture.
6. Cook, covered with plastic wrap, at **P4** 5 - 6 minutes, or until eggs are set; stir twice.
7. Top with cheese. Let stand, Covered 5 minutes before serving.