

# Agustin Inn's Veggie Sunrise

8 Slices baguette or multi grain bread

3 green onions

¼ medium size red bell pepper, chopped

½ cup peas

½ cup corn

½ Greek seasoning

Butter or oil

8 eggs

3 cups milk

3 ounces cream cheese, diced

½ cup cheddar cheese

1 teaspoon dill

Ham slices

## Preparation

- Toast baguette until crispy.
- In a bowl, mix eggs, milk and Greek seasoning.
- Sauté onion and next 4 ingredients in a large skillet coated with cooking spray over medium-high heat 5 to 7 minutes or until tender. Remove from pan; set aside.
- Heat skillet with butter or oil over medium heat; add egg mixture and cream cheese. Cook, without stirring, until eggs begin to set on bottom.
- Draw a spatula across bottom of skillet to form large curds. Continue cooking until eggs are thickened and moist (do not stir constantly). Remove from heat.
- Place a slice bread and spoon onto rolls. Top evenly with onion mixture. Sprinkle cheddar and dill. Place another slice of bread on top.
- Serve with ham slices.