

# **HAM, EGG, & CHEESE ROLLUPS**

**10 EGGS**

**2 TSP. GARLIC POWDER**

**KOSHER SALT**

**FRESHLY GROUND BLACK  
PEPPER**

**2 TBSP. BUTTER**

**1 1/2 C. SHREDDED  
CHEDDAR**

**1 C. BABY SPINACH**

**1 C. CHOPPED TOMATOES**

**20 SLICES HAM**

**HEAT BROILER.**

**IN A LARGE BOWL, CRACK  
EGGS.**

**WHISK TOGETHER WITH  
GARLIC POWDER AND SEA-  
SON WITH SALT AND PEP-  
PER.**

**IN A LARGE NONSTICK  
SKILLET OVER MEDIUM  
HEAT, MELT BUTTER.**

**ADD EGGS AND SCRAMBLE,  
STIRRING OCCASIONALLY,  
3 MINUTES.**

**STIR IN CHEDDAR UNTIL  
MELTED, THEN STIR IN  
BABY SPINACH AND TOMA-  
TOES UNTIL COMBINED.**

**ON A CUTTING BOARD,  
PLACE TWO SLICES OF HAM.  
TOP WITH A BIG SPOONFUL  
OF SCRAMBLED EGGS AND  
ROLL UP.**

**REPEAT WITH REMAINING  
HAM AND SCRAMBLED  
EGGS.**

**PLACE ROLL-UPS IN A  
SHALLOW BAKING DISH  
AND BROIL UNTIL HAM IS  
CRISPY, 5 MINUTES.**