

# Mexican Scramble

*A tasty twist on a breakfast staple.*

**Ingredients:** (for 2 servings):

- 4 eggs
- 1 can black beans, rinsed and drained
- 1 tomato, diced
- 1 cup spinach, chopped
- ½ onion, chopped
- 1 green onion, chopped
- 1 avocado, chopped
- Salsa
- ½ tsp chili powder
- Olive oil

**Directions:**

1. In a small bowl, beat eggs with chili powder.
2. In a pan, heat olive oil over medium heat. Sauté onions 3-4 minutes. Pour eggs onto pan and cook 2 minutes while stirring.
3. Add black beans and tomatoes while continuing to stir.
4. Add spinach and green onion and cook until eggs are desired texture.
5. Serve with salsa and chopped avocado.



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