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Scrambled Eggs New York

Ingredients

- 3 medium mushrooms
- Dash of Italian seasonings
- 2 tsp of butter
- 4 small tomatoes wedged
- 4 Tbsp half and half
- 4 large eggs
- 1 plain bagel
- ½ cup cheddar cheese

Preparation

- Slice the mushrooms and sauté in butter and season with Italian seasonings until lightly browned. Keep warm.

Cooking

- Toast the bagel on a light setting
- In 2 separate bowls crack two eggs each and add 2 Tbsp of half and half.
- Beat the eggs well and place into 2 hot frying pans. Cook the scrambled eggs to your liking.
- While still in the pan, sprinkle ¼ cup cheddar cheese over each set of hot eggs and cover until the cheese melts.
- Place ½ bagel onto two plates. Using a spatula, transfer the eggs onto the bagel half and spoon half of the sauté mushrooms onto each plate. Place two tomato wedges on each plate, sprinkle parsley on top of the eggs and serve.

Serves 2