

Tofu Breakfast Scramble

*Free of Egg, Peanuts, Tree nuts, Sesame, Shellfish, Wheat**

2 cups cheddar cheese (shredded)

1 package of shredded hash browns

1 container of tofu (drained and cubed)

½ package of frozen peppers (cooked)

Olive oil

Salt, pepper and parsley to taste

Preheat oven to 350 F. Grease a large pan. Toss the hash browns with olive oil. Mix with the tofu cubes, peppers, ½ of cheese and seasoning. Cover with aluminum foil and bake 30 to 45 minutes or until the potatoes are fully cooked. Uncover, top with cheese, and bake again until the cheese on top has melted and turns light brown. Serve warm. (This dish is very filling so start with small portions to avoid wasting food.)

Servings: 8-12 (\$1.30/serving)

****This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free. Please see allergen shopping lists for recommended products.***