

# Easy Breakfast Recipes For Two

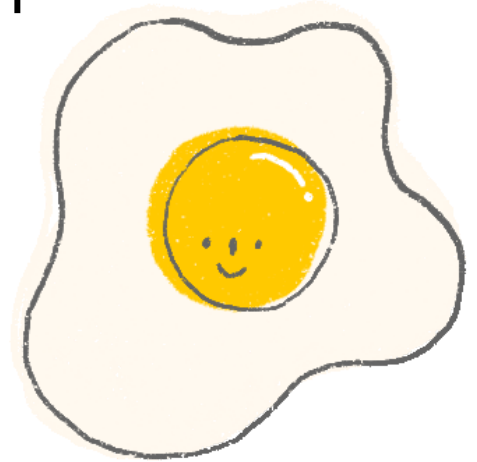
## Scrambled Eggs with Spinach

### Ingredients:

- ¼ tsp Black Pepper
- 4 large Eggs
- 2 cups (2oz) fresh Baby Spinach Leaves
- ¼ tsp Red Pepper Flakes

### Directions:

- Whisk together the eggs and pepper.
- Pour the egg mixture into a skillet. Cook over medium heat, scrambling as you do. Sprinkle with red pepper flakes and spinach and cook until spinach has wilted. Split and serve immediately.



## Greek Yogurt Pancakes

### Ingredients:

- 1/4 cup and 2 tsp All Purpose Whole Wheat Flour
- 1/2 tsp Baking Powder
- 1/3 cup Vanilla Greek Yogurt
- 1 Egg
- 2 tsp Milk

### Directions

- In a bowl, stir together the dry ingredients. In a different bowl, stir together the wet ingredients. Then pour wet mixture bowl into the dry mixture bowl. Mix until combined.
- Preheat skillet to medium heat, then dollop 3 tbsps of batter on skillet. When lightly browned on the bottom, flip and cook until slightly browned on the other side.
- Repeat with remaining batter. Makes 4 pancakes (2 per serving).

