



Pulled Pork Scramble



PREP TIME

10

minutes



COOK TIME

15

minutes



SERVINGS

4

people

INGREDIENTS

- 6 ounces cooked pulled pork
- 6 large eggs
- Salt and pepper
- 1 tablespoon olive oil
- 1/2 small red bell pepper, cored and cut into 1/4-inch dice
- 1/2 small green bell pepper, cored and cut into 1/4-inch dice
- 1/2 small onion, cut into 1/4-inch dice
- 1/4 cup Cheddar cheese, Monterey Jack, or mozzarella, shredded, divided

In a large bowl, lightly beat the eggs. Season with salt and pepper and set aside.

In a large skillet over medium heat, warm the oil. Add the pork and stir occasionally until hot, about 1 minute. Transfer to a plate or bowl, cover loosely to keep warm, and set aside.

Return the skillet to medium heat, add the bell peppers, and cook, stirring occasionally, for 1 minute. Add the onion and cook, stirring occasionally, until the vegetables are tender, about 5 minutes. Add the eggs and cook, stirring occasionally, until the eggs are softly set, about 2 minutes. Stir in about half of the pork. Cook, stirring occasionally, until the eggs are set, about 1 minute.

Scatter the cheese and the remaining pork on top and serve.

SERVING SUGGESTIONS

This hearty scramble can be doubled if you're cooking for a crowd (use two skillets) or halved for fewer servings (use a medium skillet). To give it an Italian spin, use mozzarella cheese and top it with chopped fresh basil. For a Latin spin, use Cheddar or Monterey Jack cheese and serve hot sauce and tortillas on the side.

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