

# Greek Bowl Scrambled Eggs



**SERVES: 50 | PRECOOKED SCRAMBLED EGGS**

## **Ingredients:**

- **18 lbs. (3½ bags) Sunny Fresh® Precooked Scrambled Eggs**
- 10 lbs. chopped kale
- 4 lbs. cherry tomatoes, halved
- 2 lbs. pitted/halved kalamata olives
- 50 oz. Greek vinaigrette
- 10 tsp. salt
- Optional ingredients: 3 lbs. feta cheese, 2 lbs. red onion

## **Preparation:**

Thaw scrambled eggs and heat convection/combi oven to 350°F.

Place scrambled eggs on lined sheet pan in oven for 40 minutes.

Massage kale with salt. Add dressing and toss with tomatoes, olives, feta, and onion.

Place heated scrambled egg mixture over salads.



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