

Dilly Scrambled Eggs (Brunch)



- 3 eggs
- 3 egg whites
- 1 Tbsp. Halladay's Dilly Herb or Spicy Garlic Dill Seasoning
- 2 Tbsp. water
- ½ tsp. salt
- Toppings, if desired

Whisk together all ingredients until light and fluffy. Pour into lightly greased skillet and cook on low heat, scrambling, until cooked through.