

Mexican Egg Skillet

Yield: 2 servings

2 tablespoons butter
1/2 yellow onion, chopped
1/2 cup diced red bell pepper
1/2 cup sliced mushrooms
Chili powder, to taste
Salt and pepper, to taste
Salsa (optional)
4 large eggs
1 cup shredded Mexican-blend cheese

Melt the butter in a large skillet over medium heat. Sauté the onion and bell pepper for about 3 minutes, stirring occasionally. Add the mushrooms and cook an additional 5 minutes. Season with chili powder, salt and pepper.

Push the vegetables to the edges of the skillet to make room for the eggs. Break the eggs into the skillet and cook to desired doneness. Sprinkle the shredded cheese over the top of the eggs and vegetables. Cover the skillet and cook for 1 minute or until the cheese is melted. Serve immediately with salsa, if desired.

Source: [Sargento Cheese](#)