EGG RECIPES

2 Egg Omelet
2 Large Eggs
Salt
Black Pepper
2 Tablespoons Butter
¼ Cup Shredded Cheese
2 Tablespoons Freshly Chopped Chives, optional

In a medium bowl, beat eggs until no whites remain, then season with salt and pepper. In a medium nonstick skillet over medium heat melt butter. Pour in eggs and tilt pan slightly so the eggs fully cover the entire pan. As eggs start to set, use a rubber spatula to drag cooked edges into center of pan. Tilt pan to let uncooked egg fall to the edge of the pan. Once the bottom is set, but the top is still a little wet, sprinkle cheese and chives (if desired) on one half of omelet. Fold other side over cheese and slide omelet onto a plate.

Deviled Eggs
6 large eggs
¼ cup mayonnaise
1 teaspoon Dijon mustard
salt
pepper
smoked paprika

Hard-boil the 6 eggs using a method you prefer. Once they are done and cooled, halve eggs lengthwise and scoop out the yolks into a medium bowl. Add mayonnaise, mustard, salt, and pepper to taste. Mash yolks with the back of a fork and stir until mixture is smooth. Arrange egg whites on a platter. Fill egg whites with the egg yolk mixture. Top with paprika.

Farm to School
SOUTH DAKOTA