

Jordanian Scrambled Eggs with Yogurt - Ujja ma' Laban

Prep Time: 5 Minutes Total Time: 10 Minutes

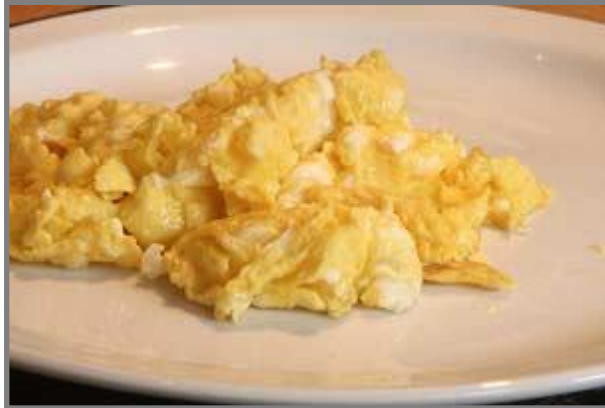
Yield: 6 Servings

Tools You Will Need

medium mixing bowl
egg skillet
tbsp. measure

Ingredients:

12 large eggs
12 tbsp plain yogurt
4½ tbsp margarine
Salt and pepper to taste
6 pita pocket bread



Directions:

1. Beat eggs in bowl.
2. Add the yogurt and salt and pepper to the beaten eggs.
3. Melt margarine in skillet on low heat.
4. Pour in the egg mixture.
5. Scramble eggs until they reach desired consistency.