Scrambled egg & stir-fried veggie lettuce cups



Ingredients:

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| 6 | Phil’s Fresh Jumbo Eggs |
| 2 tbsp | Extra virgin olive oil, divided |
| 1 | Medium bell pepper, trimmed and diced into ½ inch pieces |
| 2 cups | Pre-cut matchstick carrots |
| 1 tbsp | Less-sodium teriyaki sauce, plus more for drizzling |
| 2 tbsp | Water |
| Kosher salt and black pepper |  |
| 2 | Green onions, trimmed and cut into thin rounds, divided |
| 1 | Large head Boston Bibb lettuce, leaves removed, washed and dried (12 leaves) |
| Cilantro leaves, optional |  |

Directions:

1. Heat 1 tablespoon of the oil in a large nonstick skillet over medium-high heat. Add the bell pepper and cook, about 5 minutes. Stir in the carrots and continue to cook until tender, 2 more minutes.
2. Transfer the vegetables to a bowl and stir in the teriyaki sauce until well combined
3. Break the eggs into a large bowl. Add the water and half the green onions and whisk until well combined. Season with black pepper and kosher salt
4. Add the remaining 1 tablespoon of oil to the skillet over medium heat. Pour the egg mixture into the skillet and set for about 1 minute. Scramble the egg, and cook through, about 1 more minute
5. Arrange the lettuce leaves on a platter and top with scrambled eggs and veggies. Garnish with the remaining green onion and the cilantro, as desired.