

Ultimate Greek Skillet

If you think eggs are just for breakfast, think again. We're mixing up a skillet dinner of hash browns, eggs, asparagus, zucchini, and tomatoes that's fresh and delicious. A generous dose of feta and cucumber dill dressing give it a Greek flair that we love.

20 *Minutes to the Table*

20 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

2 Large Skillets (one with
a Lid)

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Hash Brown Potatoes
Feta & Mozzarella
Asparagus
Zucchini, Tomato & Onion
Egg Mix
Cucumber Dill Aioli

Good to Know

If you ordered the **Carb Conscious version**, we sent you summer squash instead of the potatoes reducing the **carbs per serving to 28g**. Skip step 1 and prior to step 2, heat 1½ Tbsp olive oil in a large skillet over high heat. When the oil is hot, add the summer squash and sauté until it starts to brown, about 2 to 3 minutes. Top with hash the Feta & Mozzarella and cover until step 4.

Health snapshot per serving – 600 Calories, 31g Protein, 35g Fat, 15 Freestyle Point.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Egg, Hash Brown Potatoes, Asparagus, Zucchini, Onion, Tomato, Cucumber, Feta, Mozzarella, Mayonnaise, Dill, Oregano, Lemon Pepper, White Pepper, Kosher Salt, Lemon.

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1. Cook the Hash Browns

Pat dry the **Hash Brown Potatoes** with a paper towel removing as much moisture as possible. Heat 2 Tbsp of olive oil in a large skillet over medium high heat. When the oil is very hot, add the hash browns to the skillet in a single layer with a sprinkle of salt and pepper. Cook undisturbed until the bottom is a deep golden brown and crispy, about 6 to 8 minutes. Flip the hash browns over and cover with half the **Feta & Mozzarella** on top of the potatoes. Cook undisturbed until the cheese melts and hash browns are crisp, an additional 6 to 8 minutes. Remove from the heat and cover.

2. Sear the Asparagus

While the potatoes are cooking, heat 1 Tbsp olive oil in a second large skillet over medium high heat. When the oil is hot, add the **Asparagus** and cook until bright green and starting to char, about 2 to 3 minutes. Remove the asparagus and set aside. Do not wipe out the pan.

3. Cook the Zucchini, Tomato & Onion and Eggs Mix

Add the **Zucchini, Tomato & Onion** to the now-empty skillet over medium high heat and sauté until the onions soften, about 4 minutes.

Lower the heat to medium and add the **Egg Mix**. When the eggs starts to set, break them up as you would scrambled eggs, stirring the zucchini, tomatoes & onions into the eggs until they are fully cooked, about 4 to 5 minutes. Turn off the heat and mix in the seared asparagus.

4. Put It All Together

Use a spatula to transfer the potatoes and cheese to serving plates and top with the eggs and veggies. Sprinkle with the remaining Feta & Mozzarella and drizzle with the **Cucumber Dill Aioli**. Enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois