



Dried Egg Product

# Scrambled Egg Mix



### Eggs & Dairy

Powdered egg products provide all the wholesome goodness of regular eggs, but with the convenience of a long shelf life. All of our egg products are USDA inspected and approved. Our dairy products contain protein, have a long lasting shelf life and require no refrigeration until mixed.

### Scrambled Egg Mix

Augason Farms Scrambled Egg Mix is a special blend of whole eggs and other quality products perfected to cook up like fresh scrambled eggs.

### South of the Border Scrambled Eggs

- |  |  |
|--|--|
| 1 tablespoon olive oil   | and drained  |
| 1/3 cup chopped onions   | 3/4 cup Augason Farms Scrambled Egg Mix (rehydrated in 1 1/2 cups water) |
| 1/4 lb. lean Mexican chorizo sausage (removed from sausage casing) | Salt to taste  |
| 3 tablespoons raisins – soaked in hot water for 15 minutes         |  |

Heat skillet with olive oil over medium high heat. Add chopped onions and cook until softened. Set onion aside in a bowl. Break up sausage in pan. Add drained raisins. Stir until sausage is cooked through. Add onions and rehydrated eggs. Stir together until eggs are cooked, yet moist.

Serve. Can garnish with cilantro and serve with corn chips or corn bread.

### Breakfast Tacos

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|-----------------------------|---|
| 6 tortillas (flour or corn) | 3/4 cup Augason Farms Scrambled Egg Mix in  |
| 2 tablespoons butter or oil | 1 1/2 cups water                            |
| 1 small onion, chopped      | 1/2 cup salsa, divided                      |
| 1 clove garlic, minced      | 1 1/2 cups shredded cheddar cheese, divided |
| 1/4 teaspoon ground cumin   |   |

Heat tortillas (in microwave on high for 6 or 7 seconds per tortilla or in aluminum foil in oven 15 minutes at 350°F).

In a large frying pan melt butter or oil over medium heat. Add onion, garlic, and cumin; sauté until onion is translucent. Pour in eggs and 1/4 cup salsa; scramble until eggs are thickened; remove from heat.

Fill center of tortillas, one at a time (keep tortillas covered as you work with them), with scrambled egg mixture. Sprinkle with approximately 3 tablespoons of cheddar cheese. Fold tortillas and serve with remaining salsa and cheddar cheese. Makes 6 servings.

### DIRECTIONS:

1. Add two tablespoons dry mix to three tablespoons warm water and mix.
2. Cook as desired.

Use in omelets, french toast, etc. Scrambled egg mix is also great to take on camping trips.

When using with other dry ingredients, it is not necessary to reconstitute egg mix. Simply add to other dry ingredients and increase liquid requirements by necessary amounts.

**INGREDIENTS:** Whole eggs, nonfat dry milk, vegetable oil.

**Contains allergens:** Milk and eggs.

Processed in a dedicated gluten-free manufacturing and packaging site. Pasteurized fully dehydrated fresh whole eggs. No refrigeration necessary.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

## Nutrition Facts

Serving Size 2 Tbsp (11g)  
Servings Per Container 92

Amount Per Serving			
<b>Calories</b> 60		<b>Calories from Fat</b> 35	
		% Daily Value*	
<b>Total Fat</b> 4g			<b>6%</b>
Saturated Fat 1g			<b>5%</b>
Trans Fat 0g			
<b>Cholesterol</b> 165mg			<b>54%</b>
<b>Sodium</b> 85mg			<b>4%</b>
<b>Total Carbohydrate</b> 2g			<b>1%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 0g			
<b>Protein</b> 4g			
Vitamin A 4%	•	Vitamin C 0%	
Calcium 6%	•	Iron 2%	
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	<b>Calories</b>	<b>2,000</b>	<b>2,500</b>
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

**92 SERVINGS**  
**NET WT. 2 LBS 4.0 OZ (1.02 kg)**