



FARMERS FEEDING UTAH

Eggs

Eggs are considered one of nature's most complete foods. Eggs are an all-natural source of high-quality protein. One large egg has varying amounts of 13 essential vitamins and minerals, high-quality protein, all for 70 calories per large egg. While egg whites contain some of the eggs' high-quality protein, riboflavin and selenium, the majority of an egg's nutrient package is found in the yolk. Nutrients such as:

- Vitamin D, critical for bone health and immune function. Eggs are one of the only foods that naturally contain vitamin D.
- Choline, essential for normal functioning of all cells, but particularly important during pregnancy to support healthy brain development of the fetus.
- Lutein and zeaxanthin, antioxidants that are believed to reduce the risk of developing cataracts and slow the progression of age-related macular degeneration, a disease that develops with age.

Cost-effective and versatile, the unique nutritional composition of eggs can help meet a variety of nutrient needs of children through older adults. Plus, eggs can play a role in weight management, muscle strength, healthy pregnancy, brain function, eye health and more.

BEST COOKING PROCEDURES

Eggs are perishable and need to be handled properly to prevent foodborne illness. Occasionally, eggs with clean, uncracked shells can be contaminated with bacteria, specifically *Salmonella* Enteritidis. Bacteria love to grow in moist, protein-rich foods. Refrigeration slows bacterial growth, so it's important to refrigerate eggs and egg-containing foods. Your refrigerator should be at 40 °F or below. Refrigeration slows bacterial growth, so it's important to refrigerate eggs and egg-containing foods. Your refrigerator should be at 40 °F or below. Use a thermometer to monitor.

Cook eggs and egg dishes: 160 °F. Whether you like your breakfast eggs scrambled or fried, always cook eggs until the yolks and whites are firm; scrambled eggs should not be runny. Bacteria love to grow in moist, protein-rich foods. Cook cheesecakes, lasagna, baked pasta and egg dishes to an internal temperature of 160 °F. Use a food thermometer.

Remember the 2-Hour Rule: Don't leave perishables out at room temperature for more than two hours.

Tasting is tempting but licking a spoon or tasting raw cookie dough from a mixing bowl can be risky. Bacteria could be lurking in the raw eggs.

CLASSIC USES

- Bacon & Egg Potato Boats
- Eggs Over Pepper
- Easy Eggs
- Mexican Style omelet
- Garden Style Omelet
- Hard Boiled Eggs
- Microwave Scrambled Eggs
- Veggie Frittata
- Huevos Rancheros Tacos
- Breakfast Potato Skillet
- Vegetable Almond Fried Rice



Recipes

Mexican Style Omelet

Recipe from Create Better Health (SNAP-Ed)

INGREDIENTS

- Pinto or black beans-refried or whole
- Salsa
- Avocado slices
- Monterey Jack Cheese
- Eggs – 2 per person
- 2 tablespoons water per person
- Cumin and chili powder to taste
- Salt and pepper to taste

DIRECTIONS

- Prepare fillings and set aside.
- In a small bowl crack 2 eggs. Add salt, pepper, water, and cumin and chili powder to bowl and gently stir.
- Heat omelet pan or non-stick skillet over medium–high heat. Spray with cooking spray.
- Add egg mixture to pan and tilt to evenly coat bottom of pan with eggs.
- Pull cooked egg from edge of pan with spatula and let liquid eggs run underneath.
- Add cheese first and then other fillings down center of omelet.
- Fold omelet in thirds and slice onto plate.

Recipes

Garden Style Omelet

Recipe from Create Better Health (SNAP-Ed)

INGREDIENTS

- Sliced mushrooms
- Sliced yellow summer squash
- Sliced zucchini
- Diced red bell pepper
- Diced onion
- Parmesan cheese
- Eggs – 2 per person
- 2 tablespoons water per person
- Basil and garlic powder to taste
- Salt and pepper to taste

DIRECTIONS

- In a skillet, cook veggies and prepare fillings and set aside.
- In a small bowl crack 2 eggs. Add salt, pepper, water basil & garlic powder to bowl and gently stir.
- Heat omelet pan or non-stick skillet over medium–high heat. Spray with cooking spray.
- Add egg mixture to pan and tilt to evenly coat bottom of pan with eggs.
- Pull cooked egg from edge of pan with spatula and let liquid eggs run underneath.
- Add cheese first and then other fillings down center of omelet.
- Fold omelet in thirds and slice onto plate.