

ISLAND GROWN

HARVEST ^{OF} THE MONTH

- August -

JILO

JILO SCRAMBLE

10 jilo

2 cloves of garlic

1 small brown onion

**1 tsp chicken flavored
bouillon**

4 eggs

**dash of black pepper
(optional)**

2 tbl vegetable oil

Slice jilo into rounds about 1/4 inch in thickness. Finely chop garlic and dice onion.

Place a well oiled medium sauté pan over medium-high heat. Toss the onion, garlic and jilo into pan and cook until fragrant and vegetables begin to soften. Add the chicken bouillon and stir the mixture to combine the flavors.

Whisk eggs in a small bowl and pour into pan. Cook on medium-low heat until cooked through.

Recipe by Valerio Destefani



For more information visit

ISLANDGROWNSCHOOLS.ORG/HARVESTOFTHEMONTH