



From the kitchen of Chef Frank Turner

Celebration Egg Roll-up with Michigan Apple & Smoked Pepper Salsa

For the Michigan Apple & Smoked Pepper Salsa:

2 medium red Michigan apples (Empire, Gala, Ida Red, Jonathan or Rome varieties are recommended)

2 Tbsp. lime juice

½ cup onions, finely chopped

½ cup green peppers, finely chopped

1 jalapeno pepper, chopped

1 garlic clove, minced

2 Tbsp. fresh cilantro, chopped

1 Tbsp. apple cider vinegar

½ tsp. ground cumin

1 tsp. vegetable oil

1 Tbsp. Aleppo pepper

For the Celebration Egg Roll-up:

1 10-inch flour tortilla

1 slice pepperjack cheese

1 Tbsp. olive oil

2 farm fresh eggs

Handful of broccoli microgreens

2 Tbsp. Michigan Apple & Smoked Pepper Salsa

Process:

Begin by preparing the Michigan Apple & Smoked Pepper Salsa:

Core and small dice apples into ¼-inch pieces. Toss immediately with lime juice.

Stir in the remaining ingredients then toss the salsa into hot sauté pan to just warm up.

Prepare the Celebration Egg Roll-up:

Toast flour tortilla directly over flame. Remove from heat and add one slice pepperjack cheese on top of warm tortilla.

In a hot sauté pan with the olive oil, quickly scramble two eggs with one generous pinch of broccoli microgreens. Scramble until just finished.

Turn out microgreen egg mixture on top of warm flour tortilla, top with Michigan Apple & Smoked Pepper Salsa, roll up and enjoy!

