

Italian Hot Dogs & Scrambled Eggs

Made with Mama Patierno's Italian Seasoning

When Chef Federico told his wife twenty years ago that the Hot Dogs & Eggs Mama use to make was a family favorite Italian Breakfast dish, she was certain it wasn't something she would ever find in Italy. To no surprise to Federico, in 2008, spending time in Venice, Italy, they went to the breakfast buffet in a 5-star hotel and there it was... enough scrambled eggs, with sliced hot dogs, and Italian seasoning to feed everyone

Ingredients:

- ☐ 1 Beef Hot Dog
- ☐ 1 tablespoon olive oil
- □ ¾ tablespoon Mama Patierno's Organic Italian Seasoning
- □ 3 eggs
- ☐ 1 tablespoon butter

How to Make:

- Slice the hot dog into ¼" pieces
- Add the olive oil to a pan or skillet and cook the hot dog slices
- While the hot dog slices are cooking, scramble 3 eggs and add ¾ tablespoons of Mama's Italian Seasoning or more to taste
- Mama sometimes likes to add a pinch of salt and black pepper (this can be done as



you scramble or at the end

- When the dog slices are slightly browned, move aside in the pan or skillet and add the butter to the pan and slowly pour the eggs over the hot dogs
- Add ½ tablespoon of grated parmesan cheese
- Cook to your desired level (soft, medium, or hard) scramble the eggs in the pan occasionally
- Remove from pan and enjoy

Other Options:

- To kick it up a notch add a few shakes of fine crushed red pepper
- Add minced garlic and/or diced onions to the pan or skillet while cooking the sliced hot dogs



STEP 1

STEP 2





STEP 3