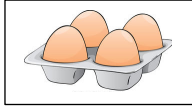





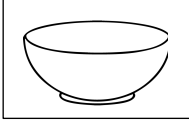



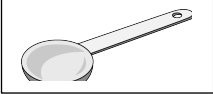
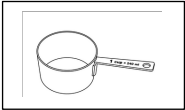




# Rise N' Shine Breakfast Pockets

Makes: 2 Servings

Ingredients:	
4 Eggs	
4 tbsp of cold water	
1 tbsp of margarine	
¼ cup grated cheese	
A pinch of salt and pepper	
	
1 Pita	

Supplies:	
Large Bowl	
Skillet	
Fork	
Knife	
Tablespoon	
Measuring cup	

## Steps:

1. In a bowl, beat together eggs and cold water with a fork.
2. Melt margarine in skillet and add egg mixture.
3. Cook and stir on low to medium heat for a few minutes.
4. Add grated cheese, salt, and pepper, scrambling for another 5 minutes, or until eggs are cooked.
5. Cut the pita round in half and open each half to make pockets.
6. Spoon scrambled eggs into each pocket.