**WHAT YOU NEED**

**Scrambled eggs**
- 5 Eggs, large (room temp.)
- 2 tbsp. Cream
- ¼ tsp. Kosher salt
- 1 tbsp. Butter

**Grilled eggplant**
- 2 Italian eggplant
- 3 tbsp. Olive oil
- 1 tbsp. Rosemary, minced

**Spiced lamb**
- 3 tbsp. Olive oil
- 1 tbsp. Garlic, minced
- 1 Onion, peeled, diced
- ½ lb. Ground lamb

**Moroccan spice mix**
- 2 tsp. Moroccan spice mix, recipe below
- ½ tsp. Kosher salt

Whole grain bread, sliced, toasted as needed
Micro arugula as needed

**HERE’S HOW TO MAKE IT**

**1. For the scrambled eggs:** Combine the eggs, cream and salt in a small bowl and whisk until frothy and set aside. When ready to serve, heat the butter over medium heat in a small nonstick sauté pan. Add reserved eggs, and cook, folding eggs occasionally, until slightly cooked, about 2 minutes. Remove from the heat and keep warm.

**2. For the grilled eggplant:** Slice the stems off the eggplant, and then cut into long planks. Place in a bowl with the olive oil, rosemary, soy sauce and black pepper; toss to combine. Marinate for 30 minutes, and then grill over medium-high heat until nicely charred; make sure most of the moisture has cooked off, about 15 to 20 minutes. Cool completely and cut into ¼-inch dice; toss with Moroccan spice mix.

**3. For the spiced lamb:** In a medium nonstick sauté pan, add the oil, garlic and onion and sauté until caramelized. Add the lamb and the Moroccan spice mix and cook until browned, about 10 minutes; season with salt. Drain off some of the excess fat, set aside, and keep warm.

**4. To assemble:** Top the toasted bread with a little of the scrambled egg, some eggplant, lamb and garnish with micro arugula.

**MOROCCAN SPICE MIX**

<table>
<thead>
<tr>
<th>Amounts</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 g</td>
<td>Sweet paprika</td>
</tr>
<tr>
<td>5 g</td>
<td>Ground fennel seed</td>
</tr>
<tr>
<td>3½ g</td>
<td>Ground cumin</td>
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<tr>
<td>1½ g</td>
<td>Ground coriander</td>
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<tr>
<td>7 g</td>
<td>Salt</td>
</tr>
<tr>
<td>¾ g</td>
<td>Ground cinnamon</td>
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<tr>
<td>1 g</td>
<td>Cayenne pepper</td>
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<tr>
<td>¾ g</td>
<td>Ground black pepper</td>
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<tr>
<td>2½ g</td>
<td>Sugar</td>
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</tbody>
</table>

**Method**

Combine all the ingredients in a small bowl and set aside.

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American Egg Board
For video demonstrations and recipes, visit www.AEB.org/recipes
MOROCCAN SCRAMBLED EGG TARTINE
WITH GRILLED EGGPLANT AND LAMB

Moroccan is one of the fastest growing flavor trends on menus, especially at breakfast. Items like shakshuka and this Mediterranean-influenced tartine, with scrambled eggs, spicy lamb and eggplant, are seeing triple digit growth on menus. Tartines — basically open-faced sandwiches — offer an ideal format to embrace many different ingredients that pair well with eggs. Look to Moroccan cuisine for inspiration, and you’ll find it can become a great differentiator and a hallmark of your menu. While great for breakfast, this tartine is sufficiently hearty and appealing it could easily make its way onto lunch and dinner menus.

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