Scrambled Eggs with Tomatoes

Makes: 4 servings

Ingredients

- 2 cups tomato pulp (2 fresh tomatoes, chopped, drained or 1 can of diced tomatoes, drained)
- 2 tablespoons butter
- 8 eggs
- salt and pepper to taste
- 1 slice of bread (optional)

Directions

1. Cook the tomato pulp about 10 minutes until somewhat dry, in the butter in a skillet, or, to save cooking the tomato, add a slice of bread crumbled up, to absorb the tomato juice.
2. Add the eggs. Stir constantly and cook over low heat until the eggs are set.
3. Season with salt and pepper to taste and serve at once.

Recipe from: *Egg Dishes at Low Cost,* 1942, adapted by the USDA Food and Nutrition Administration.

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