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# DR. SEUSS'S GREEN EGGS RECIPE

Experiment in the kitchen today by cooking some green eggs! This recipe, of course, is inspired by Dr. Seuss's book "Green Eggs and Ham". Do you like green eggs and ham? Try them, try them, and you may! Try them and you may, I say.

# 1



### Gather materials:

- 1 Cup Spinach
- 2 Egg Whites
- 2 tbsp Hot Water
- Olive Oil
- Salt (to taste)
- Food Processor
- Bowls
- Whisk / Fork
- Skillet / Pan
- Timer

# 2



Wash your spinach.



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3



In a bowl, add 2 tablespoons of hot water.

4



Soak spinach in hot water for 5 minutes.

5



While spinach soaks, crack 2 eggs open in a bowl and remove the yolk.

6



Then add salt to your egg whites.



7



Whisk the egg whites for 1-2 minutes.

8



Once the soaking period is finished, pour your spinach, along with the water, into the food processor.

9



Process until a creamy consistency is formed.

10



Add 2 tablespoons of spinach to the egg whites and mix.



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# 11



Heat up a skillet with olive oil.

# 12



Add the eggs and spinach mixture and cook until you get a nice consistency.

# 13



Plate your eggs, and serve them with a slice of ham, if you'd like, to make it a "true" Green Eggs and Ham meal!

