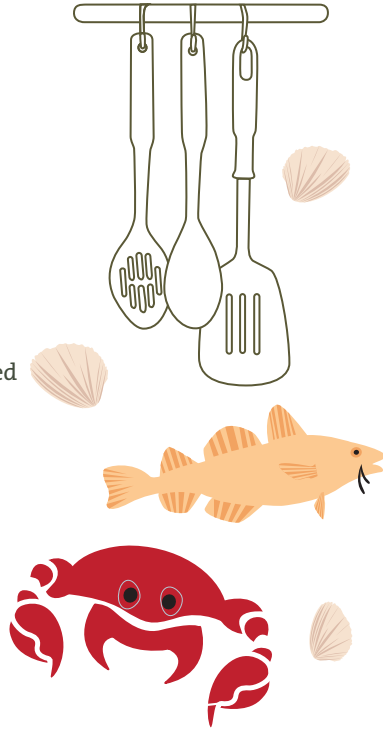


Stone Crab & Kale Breakfast Bowls

Makes 4 servings.

INGREDIENTS:

- 3 T olive oil
- 6 wonton or eggroll wrappers
- 4 stone crab claws, cooked and shells removed
- 4 eggs, beaten
- 2 T cream cheese, room temperature
- 3 scallions, finely diced
- 2 garlic cloves, finely diced
- 1 1/2 cups chopped kale
- 1/4 tsp. salt and pepper
- Chives, for garnish



DIRECTIONS:

1. Preheat oven to 350 degrees
2. Grease large muffin tin with 1 T oil and carefully press wonton wrappers into tin
3. In bowl, beat together eggs and cream cheese until smooth, stir in crabmeat
4. Heat 2 T oil in skillet over medium high heat. Add scallions, cook for 2-3 minutes until translucent. Add garlic and kale to skillet, cook until slightly wilted and immediately remove from heat
5. Combine kale mixture with egg, adding salt and pepper
6. Divide the egg mixture evenly among the wonton bowls.
7. Bake for 20 minutes. Let cool for 2-3 minutes, plate and garnish with chives



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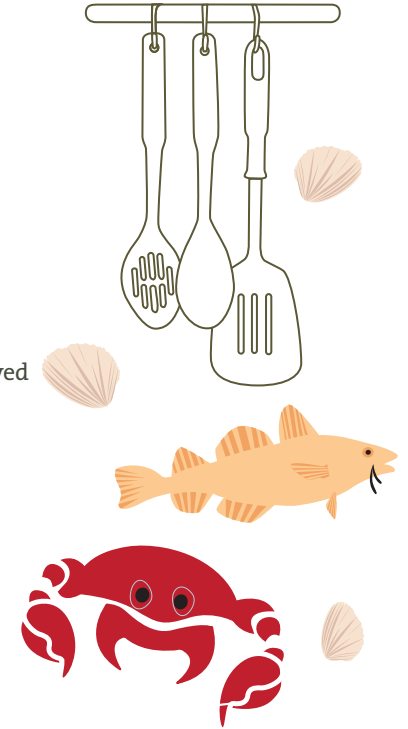


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