



Team Pittsburg wins this year NH TEEN Cook Off event!

Here's the winning recipe:

### Eggs Eataliano

For 6 servings

8 eggs  
¼ cup milk  
½ Lb turkey sausage  
1 small green pepper  
1 small onion  
2 large tomatoes  
1 cup mozzarella cheese  
1 t salt  
½ t ground black pepper  
½ t dry Italian seasoning

Directions:

Beat eggs with milk. Season with half of the salt and pepper. Pour on greased half sheet pan and bake at 350 until firm.

Saute chopped onion, green pepper and ground turkey sausage. Add chopped tomato. Add remaining salt and pepper. Add Italian seasoning. Cook to make Bolognese style sauce.

Cut cooked eggs into 'pasta' strips. Top with finished sauce and shredded mozzarella cheese.

Serve with a roasted potato-sweet potato medley and a green salad with blueberry balsamic honey vinaigrette.