Ingredients

* 3 TBS olive oil
* 3 onions, diced
* 6 potatoes, diced
* 4 eggplant – cut into small pieces
* 2 dozen eggs – cracked into bowl and beaten
* ½ cup plain yogurt
* ½ cup Dijon mustard
* 1.5 TBS smoked paprika
* 2 bunches green onions – finely ground
* 12 oz. mozzarella – finely chopped
* 6 oz. smoked cheddar cheddar – grated
* Salt and pepper to taste
* 2 bunches fresh parsley, minced

Procedure

1. Cook the onions, potatoes and broccoli in a large frying pan (maybe 2) on medium heat with a bit of salt and oil until partly cooked (about 15 minutes).
2. Combine eggs, yogurt, Dijon mustard, and paprika
3. Turn heat under the pan of veggies to low. Add egg mixture to pan and stir constantly. As eggs begin to harden, add the cheese evenly. Continue to stir.
4. Just as the liquid of the eggs disappears, taste. Season with salt and pepper.
5. Top with chives and fresh parsley. Serve immediately.