

Ingredients

* 6 small onions, chopped
* 6 potatoes, chopped
* 3 broccoli heads
* 18 eggs
* 3 Cups kale, destemmed and chopped
* Feta cheese
* 9 TBS olive oil

Procedure

1. Chop the onions, potatoes, broccoli and kale
2. Heat 3 TBS olive oil in a pan over medium-low heat
3. Saute the onions for 3-5 minutes
4. Add the potatoes and cook until soft (about 10 more minutes)
5. Add the broccoli and kale and cook until soft (about 5 minutes). Season with salt and pepper.
6. In a separate bowl, whisk eggs and salt and pour into the skillet
7. Cook on low heat until the eggs are firm (about 3 minutes), with a lid (or bowl) on top of the skillet to create some steam. BE CAREFUL--- THE BOWL WILL BE HOT!
8. Garnish with feta cheese and chives