Ingredients

- 1 Bell Pepper
- 1 Packet of Potatoes
- ½ onion
- 1 cup cooked ham
- 2 Tbsp canola oil
- 5 Large eggs
- ¼ cup milk
- ¼ - ½ tsp salt
- 1 cup Shredded Cheese
- 2 cups Spinach
- ½ - 1 cup Tomato

Directions

1. Preheat the oven or barbecue to 425 degrees F. Peel the plastic off of the BBQ/Oven Ready pack and quarter the potatoes. Place the potatoes back in the foil pan and add the peppers, onion, ham, oil and seasoning packet (attached to the BBQ/Oven Ready pack) and stir until everything is coated in the oil and seasoning.

2. Place in the oven or on the barbecue and cook, stirring occasionally, for 40-50 minutes or until potatoes are tender (*If you're using the barbecue, you might want to reduce the heat slightly on the side where the potatoes are – just be sure that your overall temperature is around 425-450 degrees).

3. Stir together eggs, milk and salt and pour over cooked potatoes. Cook for 10-15 minutes, until eggs are set completely, sprinkling with cheese a few minutes before eggs are done. Garnish with green onion if desired and serve.