

Breakfast Club Scrambled Eggs Recipe



Ingredients

Butter – small piece (1 tsp)

Eggs – 1 per person

Salt and pepper

Water - 1 teaspoon per egg. Or use milk if you have a non- stick pan

Optional: grated cheese, parsley, chives.

Method

1. Break eggs into a bowl and using a fork or a whisk, beat until the whites and the yolks are mixed together.
2. Add water, salt and pepper and optional ingredients if using. And mix again.
2. Add butter to the pan and heat until the butter has melted and is bubbling.
3. Pour in the beaten eggs and using a silicon spatula bring the cooked egg in from the edges and stir until all the egg is just cooked. Takes about 1 minute. Serve