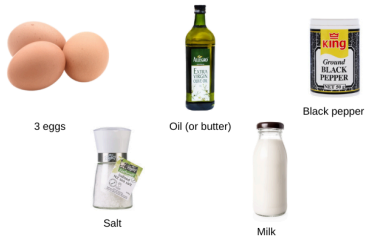




INGREDIENTS YOU WILL NEED



UTENSILS YOU WILL NEED



Scrambled Eggs

Utensils : A bowl, frying pan, whisk, measuring spoons, fork, wooden spoon

Ingredients:

3 Eggs

1 Tablespoon of Milk

1 Teaspoon of Oil or Butter

Pinch of Salt

Pinch of Black Pepper

Step 1

Crack your eggs and put in a bowl. Add your salt , pepper and milk. Whisk together with a fork.

Make sure it is all mixed well with no ribbons of eggs.

Step 2

Heat your pan over a medium heat. Add in your butter or oil.

Add your eggs. Let it sit in the pan for 20-30 seconds to cook. Then use a wooden spoon to gently fold and stir the eggs.

Step 3

Put onto a plate.